

Stocco's Pinot Grigio "Selvis"

scritto da Redazione Wine Meridian | 23 Marzo 2023



The strong passion of this company, both in the field and in the cellar, leads the taster to broad enological panoramas, with the common denominator of Friulian frankness, both on native and international vines, but here the "grave", soils of historical credibility, they always provide that added value.

The Pinot Grigio tasted today at a temperature deliberately in the cellar, has already expressed a mineral note on the nose, a transversal vein that combines aromas of white pulp fruit, notes of fresh pear and tropical hints. The particularity of this Pinot Grigio was given to the palate because the aromas themselves and the minerality perceived on the nose expanded to fill the mouth in a harmonious way, with the right acidity and a final softness to applaud.

A Pinot Grigio truly rich in elements that lead the taster to quickly understand the excellent processing in the cellar of this vine, both in elegance and in general expressive frankness.

Excellent as an aperitif accompanied by fried fish or an excellent seafood salad, we paired it with grilled red mullet and this Pinot Grigio from Stocco really wowed us.

Company Profile

The name “Stocco” derives from the ancient Italian word for “sword”. The old family crest has long been a symbol of our identity and values: strength, firmness and respect for the land. Our work is guided by these values and is devoted to capturing the scents of our terroir, the “Grave”, so as to craft wines that give you the pleasure of uncovering the nuances, the unique character and the perfect elegance of the Stocco Friulan Wines.

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