

Tenuta Sant'Helena

COUNTRY
Italy

REGION
Friuli Venezia Giulia

APPELLATION
Collio DOC



"Rocciaponca" Pinot Grigio 2024

VARIETALS
100% Pinot Grigio

VINEYARD PHILOSOPHY
Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
6 hectares facing south-west	200 meters	Gentle hills	"Ponca" (Calcareous marl and sandstone)
YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	4,600 vines per hectare	Guyot	25-30 years

CLIMATE
Mild climate, favored by the protection of the Julian Alps to the north and the opening to the Adriatic Sea to the south. The 2024 vintage brought a slightly lower quantity than the previous year, but the grapes were healthy and of excellent quality.

HARVEST PERIOD
Hand-harvested in early September, beginning earlier than average.

VINIFICATION
Cold maceration with limited skin contact. Fermentation in stainless steel tanks.

AGING
Maturation in stainless steel tanks.

FIRST VINTAGE PRODUCED
2000

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
13% Alc./Vol.	6.4 g/l, pH 3.26	1.9 g/l	20 g/l

TASTING & PAIRINGS
Appearance: Deep straw yellow.
Nose: Delicately aromatic, with notes of ripe white fruit and wild flowers, enriched by aromas of hay and toasted almonds.
Palate: Full, rich, mineral, and velvety.
Pairings: Seafood, meat & cheeses, grilled vegetables, and risottos.
Serving Temperature: 50-53°F

James Suckling
92PTS



AVAILABLE FORMATS
750 ml



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