
Nec-Otium Pinot Grigio Venezia Giulia IGT

Winery: Nec-Otium

Category: Wine – Still - White

Grape Variety: Pinot Grigio

Region: San Giovanni al Natisone/ Friuli-Venzia/ Italy

Vineyard: Estate

Feature: Organic



Product Information

Vinification: Picked by hand and machine. No destemming, gently pressed. Fermentation takes place with selected yeast in stainless steel. Aging on its own lees for 6 months.

Tasting Note: The virtual absence of Sulphur and malolactic fermentation guarantees the vivacity and the purity of the fruit flavors. The Pinot Grigio is mouth filling on the palate, offering freshness and long fruity aftertaste.

Alc: 12%

Producer Information

Based in Friuli-Venezia-Giulia (North-East Italy) "Nec Otium", from the Roman for work (nec) and leisure (otium), is a negociant operation with a difference. There are very few old style, cultish "Negociants". Christian Patat is probably the person that can be best defined as a "cult negociant winemaker". He doesn't buy the grapes, except in very few cases, rather he spots and rents vineyards in the best areas of Friuli and turns them into jewels.

For years it has chosen to vinify each wine in its range in the winery of the grape grower, and it has yet to put a foot wrong. The growers involved are always excellent and the practice of allowing them to grow and vinify their grapes according to their winemaking philosophy preserves the integrity, the provenance and the individual character of each wine.