



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



PINOT GRIGIO

MADE EXCLUSIVELY
FROM PINOT GRIGIO GRAPES

CLASSIFICATION: PINOT GRIGIO DOC FRIULI
COLLI ORIENTALI.

GRAPES: 100% PINOT GRIGIO.

SOIL AND VINEYARD: SANDY MARLSTONES
FROM EOCENE ORIGIN.

VINIFICATION: HARVEST TAKES PLACE IN LATE SEPTEMBER
AT FULL RIPENESS AND PRESSING IS MADE ON WHOLE GRAPES.
FERMENTATION AND MATURATION ARE EFFECTED
IN ALLIER OAK BARRIQUES, WHERE THE WINE SLOWLY
EVOLVES FOR A TOTAL PERIOD OF ABOUT ONE YEAR.
SPONTANEOUS ALCOHOLIC AND MALOLACTIC FERMENTATIONS
ALLOW TO DEVELOP COMPLEXITY AND BODY.
THE FINAL AGEING IN HORIZONTALLY PLACED BOTTLES
ALLOWS ITS PERFECT BALANCE.

APPEARANCE: VIVID STRAW YELLOW, WITH COPPERY TINGES.

NOSE: COMPLEX FRUITY FRAGRANCES, MIXING TROPICAL
SENSATIONS WITH DELICATE SPICY NOTES.

PALATE: A FULL AND CREAMY BODY FINISHING WITH
A REFINED MINERALITY AND A POWERFUL, LONG-LASTING
AROMATICNESS.

ALCOHOLIC STRENGTH: 13,5% VOL.

IDEAL SERVING TEMPERATURE: 10-12°C.

PAIRINGS: HORS D'OEUVRES, COLD CUTS, SOUPS
AND RISOTTOS.

