

RONCHI DI MANZANO



## PINOT GRIGIO

FRIULI COLLI ORIENTALI  
DENOMINAZIONE DI ORIGINE CONTROLLATA



### VINTAGE

2016

### GRAPE VARIETY

Pinot Grigio 100%

### ALCOHOL CONTENT

13%

### VINE CULTIVATION SYSTEM

Guyot

### SOIL COMPOSITION

Marl and sandstone flysch of Eocene origin "ponca" that characterizes the Colli Orientali del Friuli

### INSTALLATION YEAR

1990

### VINIFICATION:

All the grapes are hand-harvested. Diraspapigiatura followed by an immediate cooling of the de-stemmed grapes, soft press.

Vinification and fermentation in stainless temperature-controlled tanks.

### AGENING:

The wine is bottled in March and is refined in bottles for a period of approximately two months, only than is ready for commercialization.

### TASTING

Straw-yellow color. Fresh and clear smell with typical and intense floral aromas. It offers hits of ripe-pear.

It has a dry, mineral, acidic, balanced, intense and persistent taste.

Ideal to be paired with aperitifs, ready-sliced meat, starters, fish, soups, pasta or rice delicate dishes and white meat.

Serving temperature 8-10°C.

### NOTES:

VITAE 2017: PINOT GRIGIO 2017

