

RONCHI DI MANZANO



PINOT GRIGIO RAMATO

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA



VINTAGE

2017

GRAPE VARIETY

Pinot Grigio 100%

ALCOHOL CONTENT

12,50 %

VINE CULTIVATION SYSTEM

Guyot

SOIL COMPOSITION

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

INSTALLATION YEAR

1970 - 1971

SKIN CONTACT

36 hours

VINIFICATION:

Rigorously hand-picked harvest, the grapes are putted into boxes and brought to the cellar where they are destemmed. The must is immediately put into an inox tank where it remains in contact with the skins for 36 hours. After that it is cleaned and it is re-putted in inox tanks until the bottling.

AGENING:

The wine ages for 6 months in inox tanks. Refinement in 750 ml bottles for 3 months.

TASTING NOTES:

The Pinot Grigio Ramato has an onion-like colour, it is dry, fresh and balanced. It has a powerful smell, it is elegant, fruity but at the same time it is powerful and it has a strong body.

Fruit salad, sage and almond scents. With this vinification method the wine is appropriate for ageing.

It is served at a temperature of 9-10°C.

Ideal to be paired with fish dishes, risotto or pasta.

BIBENDA 2017: PINOT GRIGIO RAMATO 2015

