

RONCHI DI MANZANO



PINOT GRIGIO

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY

Pinot Grigio 100%

TYPE OF PLANT

Guyot

SOIL TYPE

Eocene marl and sandstone that form the "ponca", special soil characteristics of the Friuli Colli Orientali

INSTALLATION YEAR

1990

VINIFICATION:

All the grapes are hand-harvested. Diraspigiatura followed by an immediate cooling of the de-stemmed grapes, soft press. Vinification and fermentation in stainless temperature controlled tanks.

AGENING:

The wine is refined in bottle for a period of 2 months before being commercialized.

TASTING

Straw-yellow colour. 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, sliced meat, starters, fish, soups, pasta or rice, white meat.

Serving temperature 8-10°C.

NOTES:

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