

RONCHI DI MANZANO



# PINOT GRIGIO

*Ramato*

FRIULI COLLI ORIENTALI  
DENOMINAZIONE DI ORIGINE CONTROLLATA



## GRAPE VARIETY

Pinot Grigio 100%

## 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.

Azienda Agricola Ronchi di Manzano snc  
Via Orsaria 42 – 33044 Manzano (UD) Italia

Tel. +39 0432 740 718 | [info@ronchidimanzano.com](mailto:info@ronchidimanzano.com) | [www.ronchidimanzano.com](http://www.ronchidimanzano.com)