



CHARDONNAY



Production area: Friuli Venezia-Giulia



Vine: 100% Chardonnay



Vine training system: Doppio Capovolto (double arched) – sixth planting distances with 4500 vines per hectare



Grape harvesting: Harvesting begins around mid-September and then continues with the verification of grape ripening in various vineyard locations. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed



Colour: Pale straw yellow with slight greenish reflections



Sensory notes: An intense, fruity aroma with delicate notes reminiscent of golden apple, white peach and crusty bread. It is dry, full bodied and velvety on the palate



Gastronomic pairing: Perfect as an aperitif or combined with light appetisers, pasta dishes, soup, egg and fish dishes



Serving temperature: 10-12° C



Alcohol content: 12,5% Vol.



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