



PINOT NERO



Production area: Friuli Venezia-Giulia



Vine: 100% Pinot Nero



Vine training system: Guyot with planting of 5000 vines per hectare



Grape harvesting: The harvest begins in the last ten days of September after a careful check of the phenolic ripeness.



Wine making: The grapes are gently de-stemmed and crushed, then fermentation is started at a controlled temperature inside stainless steel vats. On a regular basis, both pumping over and delestage are carried out to facilitate the extraction of the phenolic and aromatic component. After fermentation is drawn off and placed in French oak barrels where it will carry out the malolactic fermentation. Then follows the refinement in the same barriques for 12 months, after bottling the wine rests in the bottle for 6 months before being placed on the market



Colour: Light ruby red



Sensory notes: Delicate on the palate and elegant on the nose, it is characterized by fruity notes reminiscent of undergrowth fruit as well as spicy notes reminiscent of pepper and tea. In the mouth it is fresh and enveloping, rich in pulp and silky tannins.



Gastronomic pairing: Perfect in combination with delicate red meat dishes, it also goes very well with dishes based on porcini mushrooms, as well as with truffle risotto.



Serving temperature: 17-18° C



Alcohol content: 12,5% Vol.



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