



RONCO MARGHERITA

Gjercia

PAS DOSÉ

Classic method 40 months on yeasts from Ribolla Gialla

The winery obtained the **biological certification** both on agronomic and enological processes. This involves the use of low impact processing methods ranging from organic fertilisers to integrated pest control for plant health protection. The aim is promoting and enhancing the company's human and natural resources as well as developing a new strategic policy on communication and sales.

PRODUCTION AREA:

Friuli Venezia Giulia

VINE:

100 % Ribolla Gialla

VINE TRAINING SYSTEM:

Guyot method - sixth planting distances with 4500 vines per hectare

GRAPE HARVESTING:

The harvest begins in mid-September with the verification of the grape ripening in different locations of the vineyards and continues until the beginning of October. Subsequently, the grapes are taken to the cellar for further qualitative selection and then destined for wine making.

WINE MAKING:

The grapes are delicately de-stemmed and immediately undergo a light cryomaceration for a short period. Subsequently they are delicately pressed and the must is obtained and placed in stainless steel containers where the first alcoholic fermentation takes place. The wine is left to age in the same containers for a few months. Bottling follows in the presence of complete oxidation. It then undergoes a further 40 months of aging in its own yeasts which enhances the refining process. The bottles are then placed horizontally on special racks, called "pupitres", and are manually and daily rotated and tilted to allow the yeasts to settle towards the bottle neck before the final disgorgement or dégorgement, called "à la volée", just as art and ancient tradition dictates.

COLOUR:

Straw yellow with light golden reflections.

SENSORY NOTES:

An elegant sparkling wine with an exquisite perlage. It has fruity and intense aromas of apricot and peach, which allow the olfactory to perceive a note of yeast and toasted bread. The minerality gives freshness and harmony to various dishes.

GASTRONOMIC PAIRING:

Perfect as an appetizer with crudité or pinzimonio (raw vegetables), white meats, scallops with citrus flavours that enhance its aromas.

SERVING TEMPERATURE:

8°C

ALCOHOL CONTENT:

12,5% vol

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