



Pinot Grigio

RONCO MARGHERITA

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% Pinot Grigio

VINE TRAINING SYSTEM:

Doppio Capovolto (double arched) - sixth planting distances with 4500 vines per hectare

GRAPE HARVESTING:

Harvesting begins mid-September 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 light coppery reflections

SENSORY NOTES:

Intense and full bouquet with typical hints of acacia flowers. On the palate it confirms the olfactory sensations; elegant, full bodied, slightly acidic and with a pleasantly bitter aftertaste

GASTRONOMIC PAIRING:

Excellent as an aperitif. It can be served with acacia and elderberry flower fritters which enhance its taste. Also perfect with risotto or first fish courses and white meat

SERVING TEMPERATURE:

8 - 10° C

ALCOHOL CONTENT:

12,5% vol

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