



# Prosecco DOC

## BRUT

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% Glera

**VINE TRAINING SYSTEM:**  
Doppio Capovolto (double arched) method - sixth planting distances with 4000 vines per hectare

**GRAPE HARVESTING:**  
Grape harvesting starts in mid-September with the verification of grape ripening in various vineyard locations and continues until the beginning of October. The grapes are then taken to the cellar for further qualitative selection and are then destined for winemaking

**WINE MAKING:**  
The grape is harvested before its technological maturity in order to have good acidity; the whole grape is pressed in stainless steel tanks at a controlled temperature to obtain the must that will create the first alcoholic fermentation. After obtaining the base wine, the sparkling process begins through the Charmat-Martinotti method. The wine is left to mature in an autoclave for about 2 months. When this period is completed, bottling is carried out followed by refining in the bottle before it is marketed

**COLOUR:**  
Yellow, pale straw yellow

**SENSORY NOTES:**  
A fine and persistent perlage with a floral and fruity bouquet with hints of wisteria, acacia and golden apple. Cool and crisp on the palate

**GASTRONOMIC PAIRING:**  
Typically known as an aperitif wine, but in fact the Brut version accompanies well throughout the whole meal from risotto to seafood dishes

**SERVING TEMPERATURE:**  
8 -10° C

**ALCOHOL CONTENT:**  
11,5% vol

**SUGAR RESIDUE:**  
10 - 11 gr/lit.

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