



PINOT GRIGIO RAMATO DEI MELOGRANI



Bottle size:	750 ml
Appellation:	Friuli Colli Orientali DOC
Variety:	Pinot Grigio
Vineyard establishment:	2002-2003-2004
Orientation:	south-east facing slopes
Soil:	ponca – stratified Eocene marl and sandstone
Altitude:	150 - 200 metres a.s.l.
Vine training system:	Single Guyot
Vine density:	5,000 plants per hectare
Grape Harvest:	hand-picked into small 12 kg crates, at the end of August, beginning of September
Winemaking:	partial whole berry fermentation on the skins for 2/3 days in temperature controlled stainless steel tanks followed by soft pressing after fermentation
Ageing:	on the lees in temperature controlled stainless steel tanks for 6 months
Colour:	coppery rose
Aroma:	concentrate and lively with lots of fruits and a nice note of rose petals
Tasting notes:	this dry, structured white wine is slightly aromatic revealing notes of Golden Delicious apple, strawberry, and thyme. It is savoury, persistent, with a mineral finish
Ageing potential:	4/5 years
Food pairing:	crustaceans, fish carpaccio, grilled and mixed fry fish, mixed greens, and fresh creamy cheeses
Serving temperature:	12 °C

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