



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



PINOT GRIGIO

MADE EXCLUSIVELY FROM PINOT GRIGIO GRAPES

CLASSIFICATION: PINOT GRIGIO DOC FRIULI
COLLI ORIENTALI.

ORIGIN: NIMIS (UD).

GRAPES: 100% PINOT GRIGIO.

SOIL AND VINEYARD: SANDY MARLSTONES FROM
EOCENE ORIGIN.

VINIFICATION: GRAPES ARE HARVESTED IN LATE SEPTEMBER
AT FULL RIPENESS. FERMENTATION AND MATURATION TAKE
PLACE IN ALLIER OAK BARRIQUES, WHERE THE WINE SLOWLY
EVOLVES FOR A TOTAL PERIOD OF ABOUT ONE YEAR.

THE FINAL AGEING IN HORIZONTALLY PLACED BOTTLES
ALLOW ITS PERFECT BALANCE.

APPEARANCE: VIVID STRAW YELLOW, WITH COPPERY TINGES.

NOSE: COMPLEX FRUITY FRAGRANCES, MIXING TROPICAL
SENSATIONS WITH DELICATE SPICY NOTES.

PALATE: A FULL AND CREAMY BODY FINISHING WITH
A REFINED MINERALITY AND A POWERFUL, LONG-LASTING
AROMATICNESS.

ALCOHOLIC STRENGTH: 13,5% VOL.

IDEAL SERVING TEMPERATURE: 10-12°C.

PAIRINGS: HORS D'OEUVRES, COLD CUTS, SOUPS
AND RISOTTOS.

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