





Pinot Grigio

DOC COLLIO **ANGORIS LINE**



Pinot Grigio 100%



Ronco Antico ~ Training method a Guyot ~ Harvest time mid-September



13,5% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 85 sea/level ~ Production area 2 ha



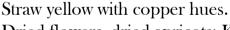
Planted in 1992 ~ Vine density 4.000 vines/ha ~ Yield per hectare 70 quintals/ha ~ Production 7.000 bottles



The fermentation of the must takes place at a controlled

temperature for 10 days.

Then the wine is left to rest 8 months in stainless steel tanks and is then aged in the bottle for a month.





Dried flowers, dried apricots; Kaiser pear, nutty, candied orange, slightly smoky and complex.

Rich, dense, textured; full, silky and slightly tannic; expressive, long; hint of bitterness.



Vitello tonnato or other cold white meats, tuna carpaccio or richer fish dishes; dense pastas like cacao e pepe.

Serving temperature 10 - 12 °C



DECANTER ~ SILVER MEDAL LUCA MARONI ~ 95 POINTS THE WINEHUNTER ~ RED AWARD GILBERT & GAILLARD ~ MEDAL 90+ I VINI DI VERONELLI ~ 90/100 POINTS BIBENDA ~ 4 GRAPPOLI

