

# Pinot Grigio Ronco Calaj



## Growing area

San Quirino, comune in the province of Pordenone, Friuli Venezia Giulia region.

## Vineyard location

Ronco Calaj, this is the main and also the most extensive operational vineyard.

## Soil type

Wide flat area consisting of the alluvial fan of the Cellina River.

This is a thick alluvium layer of sediment made up of limestone and dolomite created by glacial melt-water, at the foot of the Dolomiti Friulane Mountains.

## Climate type

In San Quirino the climate is temperate warm, with harsh winters and hot summers. Significant rainfall, distributed over 94 days a year, results in 1,362 mm of precipitation. The average solar energy is 1,373 Kw/h per square meter and the average temperature over the course of a year is 19.5 °C. July, the hottest month, has an average low of 16 °C and an average high of 29.7 °C.

## Grape variety

Single varietal Pinot Grigio. French clone from Alsatian Massal selection.

## Vineyard information

Vineyard with NNW-SSE exposure. Density of 5,500 plants/hectare with average planting space of 2.25 x 0.80. Training system: Guyot. Average Yield 60 hl/ha.

Vineyard at 98 meters above sea level.

## Wine-making

The grapes are handpicked, after soft pressing (0.20/0.40 Atm) with pneumatic presses, "alternative" static decantation of the must and inoculation of selected yeasts, they are brought to fermentation at a controlled temperature (14 – 16 °C).

The fermentation takes place partly in stainless steel tanks, with ongoing management of the fermentative dynamics. At the end of the fermentation, the wine is kept on fine lees until bottling.

## Tasting notes

Pale yellow color. It has the typical fragrance of white fleshed fruit as well as acacia flowers. As a young wine the fermentative aromatic notes stand out. In the mouth it is elegantly fruity and well structured. Good balance between acidity and aroma with a long and persistent finish.

## Best served with

Perfect with cured ham, fresh cheeses and light soups. Also blends well with fish and white meats.

## Tips for use

Ideal serving temperature, 10 – 12 °C. Wine preferably served in a tall and snug glass.

## Analytical data

Alcohol content 12.5 – 13%

Total acidity 5.8 – 6.3 g/l

pH 3.35 – 3.4

Residual sugar content 3.5 – 4.3 /l