



# RONC DI BIANCA

ROSAZZO

---

## PINOT GRIGIO

---

**Grape variety**

Pinot Grigio

**Alcohol content**

13,5% vol.

**Sugar**

Dry

**Appellation**

D.O.C. Friuli Colli Orientali

**Soil**

Eocene marl, clay

**Planting layout**

Guyot, Upside-down

**When Harvested**

Grape harvesting depends on weather conditions experienced throughout the growing season, but is usually within the first ten days of September.

**Method of Harvesting**

Bunches of grapes are selected by hand and placed in baskets.

**Vinification**

When the grapes are taken back to the winery they are first destalked and then lightly pressed. The must obtained from this process is cold-strained for 24 hours, then selected yeasts are added to help along the fermentation process, in stainless steel tanks kept at temperatures between 16 and 18°C.

**Refinement**

Once alcoholic fermentation has finished, the wine is left to mature on its own deposits until the May following harvesting, when it is finally bottled.

---

**Characteristics**

A straw yellow color with copper highlights, typical of this variety. Very fruity, flowery notes, with hints of apple, elderberry, and tropical fruits. Pleasant on the palate, it is also persistent, complex and creamy.

**Pairings**

A superb aperitif with cold or warm starters, it is also an excellent accompaniment to fish, risottos, and elaborate pasta dishes.

**Ideal Temperature**

Serve at 12°C.

---

**AZIENDA AGRICOLA ANZOLINI SIMONE**

VIA E. LODI 3 FRAZ. ROSAZZO 33044 MANZANO UDINE T/F 0432 759696

C.F. NZL SMN 71C03 C758P P.I. 02536320308