

# RONCO DEI FOLO

## COLLIO PINOT GRIGIO

*Denominazione di Origine Controllata (DOC)*



### AREA OF PRODUCTION

Ronco dei Folo is the result of an accurate selection of grapes within one of the most characterizing territories in the heart of Collio DOC area. Here the characteristics of the soil and the specific climatic conditions ensure the highest and typical expression of aromas of the region's white grapes.

### THE GRAPE

**Vines:** Pinot Grigio varietal wine

**Planting density:** 5.500 plants per hectare.

**Production per hectare:** on average 7 tonnes of grapes.

**Yield in wine from the grapes:** maximum 70%.

### IN THE WINERY

**Harvesting of grapes:** by hand in the first ten days of September.

**Vinification:** without skin contact after cold static decantation, temperature-controlled at 16°C in stainless steel containers

**Ageing:** "surlie" (on the lees) for at least 3 months.

**Bottle ageing:** minimum 2 months.

### THE WINE

**Tasting:** ice white tending to yellow with light copper-color stripes in maturity. Bouquet: notes of orange, apple and melon that can be perceived also on the palate.

It can be matched with all fishes or appetizers.

**Tasting temperature:** 12°C

**Ambrogio e Giovanni Folonari Tenute S.a.r.l.**

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