

PINOT GRIGIO RONCO CALAJ

VEGAN

Friuli-Venezia Giulia, Italy

Russolo

www.russolo.it

Method & Production

The Pinot Grigio grapes are handpicked. After soft pressing with a vacuum press, the must is inoculation with selected yeasts. Fermentation takes place partly in stainless steel tanks and partly in acacia barrel. At the end of the fermentation, the wine is kept on fine lees for between 5 to 9 months 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.

Food Matching

Perfect with cured ham, fresh cheeses and all first courses. It also goes well with fish and white meat.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RU0325	Pinot Grigio Ronco Calaj	Pinot Grigio	2025	12.5%	Cork	6x0.75lt	No	No	Yes	No