



PINOT GRIGIO RONCO CALAJ

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 | | | | | | | | | | |
| RU0323 | Pinot Grigio Ronco Calaj | Pinot Grigio | 2023 | 12.5% | Cork | 6x0.75lt | No | No | Yes | No |