

Russolo Pinot Grigio Ronco Calaj

Denomination:

Friuli Venezia Giulia D.O.C.

Vine:

Pinot Grigio

Exposure of the vineyards:

North/North West - South/South East

Growing system:

Guyot

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

First half of September

Fermentation temperature:

14/16°Celsius

Duration of fermentation:

7/10 days

Organoleptic notes:

Straw yellow colour. It has the typical aroma of white fruit and acacia flowers. when young, the aromati fermentative notes stand out. In the mouth it is elegantly fruity and has a persistent finish.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

98 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin loacted at the foot of the Friulian Dolomites.

Fermentation:

In stailless steel tanks with temperature control

Malolactic Fermentation:

Not carried out

Bottling period:

Starting from the spring following the harvest

Pairings:

Perfect with prosciutto, fresh cheese and light soups. It also goes well with fish and white meats. Ideal serving temperature of 10-12 °C.