

Ronco Margherita Pinot Grigio

Friuli Venezia Giulia, Italy

At Ronco Margherita, the Barricaia is a renovated cellar that utilizes the Col Colàt aquifer to maintain a cool and humid environment year-round. Alessandro designed this space to reflect the local culture, drawing inspiration from the nearby hills and the Tagliamento River. This unique setting enhances the maturation of the wines, enriching their aromas and flavors. The Ronco Margherita estate boasts vineyards in three distinct areas of Friuli Venezia Giulia, each contributing unique qualities to the wines while showcasing the region's traditions. In 2020, the estate received organic certification for its farming and winemaking practices, employing eco-friendly methods such as organic fertilization and integrated pest management. These practices promote sustainability and

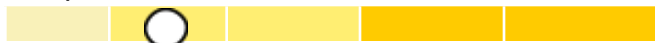
enhance resource management. The wines produced at Ronco Margherita embody the spirit of Friuli Venezia Giulia, seamlessly combining tradition with modern techniques.



Tasting Notes

Straw yellow with light copper reflections. Intense and full bouquet with typical hints of acacia flowers. On the palate, it confirms the olfactory sensations; elegant, full-bodied, slightly acidic, and with a pleasantly bitter aftertaste.

Body



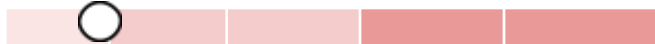
Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

Ideal as an aperitif, it pairs beautifully with acacia and elderflower fritters, which enhance its flavor. It is also excellent with risotto, light fish courses, and white meats. Serve at 45-50°F.

Technical Data

Production area: Friuli Venezia Giulia

Vintage: 2022

Appellation: DOC Venezia Giulia

Varietal: 100% Ribolla Gialla

Vinification: The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed

Alcohol: 12.5%