



VINITY
WINE COMPANY

Ronco Blanchis Pinot Grigio

Appellation: Collio DOC

Type: White, dry.

Varietal: 100% Pinot Grigio

Certified Organic

A classic expression of the Friulan lands. Complex and structured, it elegantly expresses itself the instant it is poured into a glass.

Tasting Notes

Color: Light yellow with hints of green.

Bouquet: Melon, pear and citrus with flinty notes.

Taste: Orchard fruit, spring flowers, and subtle tropical notes with good acidity and a very pleasant minerality.

Alcohol: 13.5%.

Serving Temperature: 10-12° C (50-54° F)

Pairing

As an aperitif or with starters and entrées, soups, eggs, seafood, and light cheeses.

Vineyard Notes

Location: From the Estate vineyards on the Ronco Blanchis, Mossa, Gorizia.

Vine Age: 15 years (average).

Soil: Eocene marl. the soil is composed of grey and yellowish eocene marl with a meager amount of sandstone.

Training: Guyot

Density: 4,830 vines/ha.

Winemaking Notes

Harvest: Mid-September.

Vinification: Vinification with a gentle pressing of the whole-bunch. Fermentation in stainless steel tanks.



Ronco Blanchis is at the foot of the Collio's slopes in Friuli. Here Giancarlo Palla and his sons Alberto and Lorenzo have their vineyards and winery. The "Blanchis" is in the tiny village of Mossa, in the province of Gorizia. The vineyards sit in a particularly sunny strip on the hill (ronco in the local dialect) of Blanchis.

Lorenzo, agronomist Marco Zorzenon, and oenologist Gianni Menotti (oenologist of the year by Gambero Rosso – Wine Oscar by Italian Sommelier Association), make wines from these high vineyards that are the essence of the Collio.

