



# Pinot Grigio Ramato DOC Colli Orientali



**Region:** Friuli Venezia Giulia

**Varietal:** 100% Pinot Grigio

**Vineyard:** Family-owned hillside vineyards

**Soil:** Mostly marl and clay

**Vines per Hectare:** 4500

**Vine Training:** Guyot

**Altitude:** 800-1000 feet above sea level

**Total Production:** 1700 cases

**Vinification Process:** Grapes are hand harvested sustainably in October. Placed in a soft horizontal and carefully crushed, the must stays in contact with skins for 24 hours to naturally extract (Ramato) copper color. Must is then slowly fermented at 10°C for 18 days and after fermentation the wine is moved into large stainless-steel vats. A final refining in the bottle takes place for 6 months before release.

**S.Q.N.P.I:** Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

**Alcohol Content:** 12.59%.

**Residual Sugar:** 10.6g/liter

**Color:** Soft copper/peach color.

**Bouquet:** Fresh strawberry fruit with vanilla undertones.

**Tasting Notes:** Round notes of cherry and peach that coat the palate. Finishes clean with great structure and minerality.

**Food Pairing:** Great as an aperitif, with light appetizers, and pairs well with pasta and seafood dishes.

**Ageing:** 4-6 years

**Serving Temp:** 55°F (13°C)

**UPC:** 783655007173



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