RONCHI DI MANZANO

Pinot Grigio 2025

Friuli Colli Orientali – DOC

It finds its ideal conditions in Northern Italy and has been present in the region since the early 19th century, becoming one of the most established and widely grown international varieties.

Made from Pinot Grigio grapes trained using the Guyot system, it grows on ponca, the characteristic soil of Friuli Colli Orientali composed of marl and sandstone of Eocene origin.

After harvesting, the grapes are destemmed, crushed and immediately cooled, followed by gentle pressing. Vinification and ageing then take place exclusively in stainless steel tanks.

Tasting Notes:

Straw yellow in colour. Fresh and clean on the nose, with intense and broad typical floral aromas and hints of pear.

On the palate it is dry, mineral, fresh, balanced, refined, intense and persistent.

A versatile wine to be served at 10–12°C, excellent for aperitifs, cold cuts, starters, soups, fish, chicken salads, delicate rice and pasta dishes, and white meats.

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