



# RAMUSCELLO

PRODOTTORI DAL 1959

## Friuli Venezia Giulia Denominazione di Origine Controllata PINOT GRIGIO

This is a wine with great personality. In spite of coming from dark berry grapes, when vinified it has a straw yellow colour.

### COLOUR

Straw yellow with slightly amber highlights.

### SCENT

Fruity and floral.

### FLAVOUR

Lingering, with excellent body and harmony.

### SERVING SUGGESTIONS

Goes well with appetisers, light soups, fish and white meat.

### VARIETY

Pure Pinot Gris.

### SERVICE

12 °C in a wide-mouthed wine glass.

### PRODUCTION AREA

Stony, typical of the Friuli Grave.

### VINIFICATION

The grapes are pressed gently and the must is decanted cold to clean the juice. Fermentation on selected yeasts in stainless steel tanks, at controlled temperature.

Maturation takes place over six months in the same fermentation tanks, followed by ageing in bottle.

### ALCOHOL

12.5% vol.