



ARGINUM



Production area: Friuli Venezia-Giulia



Vine: Ucelut – Sciaglin



Vine training system: Double arched with planting size of 4000 plants per hectare



Grape harvesting: The harvest begins according to the two different types between mid and late September and with the ripening verification of the grapes in different locations of the vineyards and continues until the beginning of October. Afterwards, the grapes are taken to the cellar for further qualitative selection and then are destined for winemaking.



Wine making: The grapes are delicately de-stemmed and immediately undergo a light cryomaceration for a short period. Subsequently they are pressed delicately and the must is obtained and placed inside stainless steel containers where the first alcoholic fermentation takes place. The wine is left to age in the same containers for a few months. The bottling follows in the presence of complete oxidation. A further 40 months of aging in its yeasts enhances the refining process. The bottles are then placed horizontally on special racks, "called pupitres", and are manually and daily rotated and tilted to allow the yeasts to settle towards the bottle neck, before the final disgorgement or dégorgement, called "à la volée", just as ancient art and tradition dictates.



Colour: Straw yellow with light golden reflections.



Sensory notes: The olfactory experiences pleasant clean and fruity notes, together with citrus ones and it also has a very good acidity deriving from the Sciaglin vine which has floral aromas of linden and acacia flowers for Ucelut.



Gastronomic pairing: It is perfect as an appetizer with crudité and pinzimonio (raw vegetables), white meats, roasts with flavours revisited and scallops with citrus flavours that enhance their aromas.



Serving temperature: 8° C



Alcohol content: 12,5% Vol.



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