

ROCCAPINOT GRIGIO

(PEE-no • GREE-jo)



ESTATE NAME

RONCO DELLA ROCCA

(RAWN-ko • DAY-la • ROH-ka)



Friuli. Colli Orientali.
11 hectares of vineyards.



VINIFICATION

Fermentation in inox casks with prolonged stay on lees without sulphur.



BARREL TYPE

No barrel ageing.



BARREL AGE

No barrel ageing.



MATURATION IN BARREL

No barrel ageing.



MATURATION IN BOTTLE

1 month.



PRODUCTION QUANTITY (THIS WINE)

4,000 cases.



ESTATE PRODUCTION QUANTITY

16,000 cases.

Bottle image forthcoming

REGION / LOCATION
ESTATE SIZE



ALTITUDE

90 meters.



VINE DENSITY

5,000 vines/hectare.



VINE TRAINING

Guyot.



SOIL

Dense Marl.



GRAPE VARIETIES

100% Pinot Grigio.



ALCOHOL

12.5 % by volume.



ACIDITY

5 G/L

Tasting Notes: When at its very best, Pinot Grigio can absolutely delight the palate, giving the sensation of sipping lively citrus and white blossoms through crushed granite. Rocca's Pinot Grigio, made by local icon Gianni Maccari, offers a clean slate of minerals only possible in the Colli Orientali zone of Friuli -- perhaps the best place on the planet for Pinot Grigio. Emboldened by very dense vine plantings and the passion of a hands-on family that picks every grape by hand, Rocca Pinot Grigio is a beautiful expression of Italy's most famous white wine, and a remarkable value for Friuli. Perfect with steamed asparagus, and radicchio risotto.



Discovering the best hand-harvested, family-owned, earth-friendly Italian wine
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