

RONZANO

Piemonte

D.O.C.G.

Cortese



<i>GRAPES</i>	Cortese
<i>PRODUCTION AREA</i>	Costigliole d'Asti, Piedmont
<i>CLIMATE</i>	Temperate
<i>SOIL</i>	Medium loamy texture
<i>ALTITUDE</i>	300 m s.l.m.
<i>VINE TRAINING SYSTEM</i>	Guyot
<i>YIELD PER HECTARE</i>	80 quintal/ha
<i>AVERAGE AGE OF VINES</i>	35 years
<i>VINIFICATION</i>	In steel tanks at controlled temperature

<i>COLOUR</i>	Straw yellow with greenish hues
<i>PERFUME</i>	Clean, fruity
<i>TASTE</i>	Velvety, fresh, harmonious
<i>LONGEVITY</i>	2 years

<i>PAIRING</i>	Aperitifs, appetizers, fish-based dishes
<i>SERVING TEMPERATURE</i>	10°-12°

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