



RONCHI DI CIALLA®

CIALLABIANCO



GRAPE VARIETY *Ribolla Gialla, Picolit, Verduzzo.*

VINEYARD'S GEOGRAPHICAL LOCATION *Cialla Valley in the commune of Prepotto (Udine) - Friuli.*

VINEYARD *Quercigh; 4.69 ha; terraced hills; South-South East exposure; altitude: 130 - 240m; family-owned; Average age of vines: 40+ years.*

VINIFICATION *Fermentation of grapes in barriques and subsequent maturation in the same barriques for 11 months. Additional 20 months of ageing in bottles. Suitable for ageing.*

ORGANOLEPTIC EXAMINATION

COLOUR *Straw yellow.*

BOUQUET *The bouquet is very subtle and elegant, with hints of pear, apple and plum fruit, of vanilla and with a floral note (acacia and jasmine).*

TASTING NOTES *Dry, full bodied with very well-balanced acidity and refined minerality; it reflects perfumes with grace and elegance; remarkable character and unique personality.*

GASTRONOMY

DEFINITION: *Dry White.*

ACCOMPANIMENT: *Appetizers based on fish and shellfish; creamy soups; Haute Cuisine sea water fish and fresh water fish both stewed or cooked in sauce; egg-based dishes and vegetable soufflés; white meat cooked in sauce; ham. Medium flavoured cheeses with a floral crust.*

SERVING TEMPERATURE *10-12 °C*

SERVING SUGGESTIONS *Uncork the bottle upon serving.*

BOTTLE *Bordeaux type with a dead leaf colour; to be stored flat.*

CORKS *Cork from MM Ø 26 x 45.*

SUGGESTED WINE GLASS *Large, tall and slender glass; filled to one third, it allows the wine to gently and gradually manifest its elegant bouquet.*