



RONCHI DI CIALLA®

ROSE DI CIALLA



GRAPE VARIETY Refosco from the Peduncolo Rosso.

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

VINEYARD Cernetig; 0.70 ha; terraced hills; soil: Eocene marl; South South East exposure; altitude 200-230m. Average age of vines: 25 + years.

VINIFICATION Maceration on the skins for 18 hours, followed by very soft pressing. Fermentation of the free-run must (mosto fiore) in steel tanks at controlled temperature. Ageing on lees for 4 months with batonage 3 times a week. Vinified, bottled and stored in our property's cellar in the best conditions to guarantee quality.

ORGANOLEPTIC EXAMINATION

COLOUR Powder pink, bright.

BOUQUET Fresh and fruity, it recalls small red fruits on a finely spiced background.

TASTING NOTES Fresh, persistent and fruity, complemented by citrus notes and minerals. Very balanced acid framework.

GASTRONOMY

DEFINITION Rose

ACCOMPANIMENT Very elegant and versatile wine that goes well with fish and shellfish dishes, appetizers made with vegetables, delicate first courses. Ideal for the summer season as an aperitif.

SERVING TEMPERATURE 8/10 °C

SERVING SUGGESTIONS Uncork the bottle upon serving.

BOTTLE White conical Bordeaux-type bottle, to be stored flat.

CORKS Cork from MM Ø 26 x 45.

SUGGESTED WINE GLASS Tall and slender glass; when filled to a third, it allows the wine to enhance the bouquet and the great freshness.