



RONCHI DI CIALLA®

FRIULANO



GRAPE VARIETY *Friulano.*

VINEYARD'S GEOGRAPHICAL LOCATION *Hills to the North-East of Lonzano, Dolegna del Collio, in the province of Gorizia*

VINEYARD *Lonzano; 1.50ha; East-South East exposure; altitude: 120 – 160m; Average age of vines: 50 years.*

VINIFICATION *Fermentation in temperature-controlled stainless steel barrels preceded by a one-day skin maceration; local yeasts; natural static decantation. Ageing on lees for at least three months with frequent batonnage.*

ORGANOLEPTIC EXAMINATION

COLOUR *Pale straw yellow with sharp green reflections. Bright.*

BOUQUET *Complex and elegant nose; floral notes are prevalent, revived by freshness and minerality.*

TASTING NOTES *Great elegance and typicality; balanced acidity; attractive savory aftertaste that lingers on the palate.*

GASTRONOMY

DEFINITION *Dry White. To drink young.*

ACCOMPANIMENT *Fish-based dishes; San Daniele ham; vegetable starters. Excellent as an aperitif too.*

SERVING TEMPERATURE *10-12 °C*

SERVING SUGGESTIONS *Uncork the bottle upon serving.*

BOTTLE *Bordeaux green-*

CORKS *Cork; from MM Ø 26 x 45.*

SUGGESTED WINE GLASS *Large, tall and slender glass; filled to one third.*