

RONCÚS

Collio Bianco

Denominazione di origine controllata – Collio*

To further promote and share the Collio with other regional winemakers, this wine has the exclusive bottle of the «Consorzio Collio», a Collio wines protection consortium. Collio Bianco wine is a blend of local and international grapes. It is an elegant wine with a distinctive, Friulano, taste.

Composition

40% Friulano – 40% Pinot Bianco – 20% Sauvignon.

Vineyard

Capriva del Friuli – Gorizia, Friuli Venezia Giulia.

Soil

Grown on hills with soils rich in marlstone.

Viticulture

Organic vineyards with grass cover. Grapes are manually harvested at the end of September.

Winemaking

A four hour maceration process, pressing, low temperature static decanting method, spontaneous fermentation with native yeasts at 22° C. to complete malolactic fermentation.

Ageing

Aged in stainless steel tanks with the wine's native yeasts for eight months.

Bottling

Non-sterile filtration, bottled in summer.

