

RONCÚS

Friulano Collio

Denominazione di origine controllata – Collio*

This wine is made from a local grape variety that forms a traditional wine of the area. Ancient vineyards, situated on hills, give it depth and smoothness. It is a wine with a silky structure that can pair well with most any good food.

Composition

100% Tocai Friulano.

Vineyard

Capriva del Friuli and Cormons - Gorizia, Friuli Venezia Giulia.

Soil

Grown on hills in marlstone rich soil.

Viticulture

Organic grassed vineyards, manually harvested at the end of September.

Winemaking

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

Ageing

Aged for six months in 20 hectolitre oak barrels and then for an additional two months in stainless steel tanks.

Bottling

Non-sterile filtration method, with bottling in summer.

*Denominazione di origine controllata (DOC) is an official Italian classification meaning the wine is quality assured, and to a higher standard than IGT wines.

