

RONCÚS

Friulano

Denominazione di origine controllata – Collio*

This wine is made from a local grape variety and is a traditional wine of the area. This version of Friulano has delicate aromas, good minerality and is elegant and pleasant to drink any time of day, alone or paired with food.

Composition

100% Tocai Friulano.

Vineyard

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

Soil

Grown on plains in shallow stony soil.

Viticulture

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

Winemaking

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

Ageing

Aged in stainless steel tanks with native yeasts for six months.

Bottling

Bottled in April, using non-sterile filtration.

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

