

RONCÚS

Vecchie Vigne

Denominazione di origine controllata – Collio*

This wine is produced with grapes grown in the oldest vineyards of the village of Capriva. It is a traditional combination of three local grape varieties and the result is a quality, mineral, elegant and long-lasting wine.

Composition

60% Malvasia Istriana – 30% Tocai Friulano – 10% Ribolla Gialla.

Vineyard

Capriva del Friuli and Cormons - Gorizia, Friuli Venezia Giulia.
The vineyards are more than sixty years old.

Soil

Grown on hills with marlstone rich soil.

Viticulture

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

Winemaking

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

Ageing

Aged in 20 hectolitre oak barrels for one year and then in stainless steel tanks with native yeasts for twentytwo months.

Bottling

Non-sterile filtration, bottled in summer, three years after harvesting.

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

