



RONCHI DI CIALLA®

VERDUZZO DI CIALLA



GRAPE VARIETY Friulan Verduzzo.

VINEYARD'S GEOGRAPHICAL LOCATION Cialla Valley in the commune of Prepotto (Udine) – Friuli.

VINEYARD Cernetigh, 0.50ha; terraced hills; soil: Eocene marl; South South East exposure; altitude 220-240m; family-owned. Average age of vines: 50 + years.

VINIFICATION Late harvest at the end of October with more or less consistent development of the Noble Rot. Spontaneous fermentation of the must in French oak barriques and subsequent maturation in the same barriques for 20 months. Additional 24 months of ageing in bottle. Suitable for very long periods of ageing; particular vintages may age over 40 years.

ORGANOLEPTIC EXAMINATION

COLOUR Golden yellow with fleeting amber reflections.

BOUQUET Bouquet of extraordinary breadth and elegance. Aromas of honey, acacia flowers and apricot prevail; the spicy and balsamic notes permeate the olfactory repertoire.

TASTING NOTES Clean, warm and sensual with grace and elegance; the very balanced acidity confers long consistency and lingering; remarkable character.

GASTRONOMY

DEFINITION "Sweet Not sweet" white.

ACCOMPANIMENT Dry pastry and non-creamy desserts. The most mature vintages are adapted to hot and cold appetizers based on goose liver, duck and pigeon terrine, sea truffles; first courses from the Central European tradition; soufflés and fish flans; sautéed fresh salmon; spicy cheese.

SERVING TEMPERATURE 10-12 °C

SERVING SUGGESTIONS Uncork the bottle upon serving.

BOTTLE Bordeaux type, white, to be stored flat.

CORKS Cork, from MM Ø 26 x 48.

SUGGESTED WINE GLASS From slender curves and slightly turned-out rim to "Tulip" type glasses; filled to a half, it allows the wine to express gently but gradually, its exceptional bouquet.