



RONCHI DI CIALLA®

RIBOLLA GIALLA



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

VINEYARD *Vescul 3.00 ha; South West exposure; altitude: 130 – 150m; family-owned. Quercigh; 2.50 ha; terraced hills; South South East exposure; altitude: 130 – 240; family-owned. Average age of vines: 25-50 years.*

GRAPE VARIETY *Ribolla Gialla.*

VINIFICATION *Fermentation in temperature-controlled stainless steel barrels, preceded by two days' maceration on the skins; local yeasts; natural static decantation. Ageing on lees for at least three months with frequent batonage.*

ORGANOLEPTIC EXAMINATION

COLOUR *Pale straw yellow with fleeting green reflections that reinvigorate the colour. Bright.*

BOUQUET *To the nose, it expresses freshness and vivacity; the aromas are elegant, with a bread crust fragrance, fruity notes of apple and pear on a floral and mineral background.*

TASTING NOTES *To the taste, it expresses great freshness and typicality, intensified by a perfect acid framework and mineralities. The finish is consistent, fresh and flavourful. Great balance and drinkability.*

GASTRONOMY

DEFINITION *Dry White. To drink young.*

ACCOMPANIMENT *Dishes based on fish, shellfish and molluscs, vegetarian starters, good-quality sausages. Great with Sushi and Sashimi. Perfect also on its own, as an aperitif.*

SERVING TEMPERATURE *10-12 °C*

SERVING SUGGESTIONS *Uncork the bottle upon serving.*

BOTTLE *Bordeaux type, green*

CORKS *Cork from MM Ø 26 x 45.*

SUGGESTED WINE GLASS *Large tall and slender glass; filled to a third, it lends itself to the best to enhancing the fresh minerality of the wine.*