



# LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



## RIBOLLA GIALLA

MADE EXCLUSIVELY FROM GRAPES OF A NATIVE VINE, RIBOLLA GIALLA.

**CLASSIFICATION:** RIBOLLA GIALLA DOC  
FRIULI COLLI ORIENTALI.

**GRAPES:** 100% RIBOLLA GIALLA.

**SOIL AND VINEYARD:** MARLY SOIL OF EOCENE ORIGIN.  
THE VINEYARD IS PLANTED WITH 4.200 SINGLE  
GUYOT-TRAINED VINES PER HECTARE.

**VINIFICATION:** HARVEST TAKES PLACE IN MID-SEPTEMBER  
AT FULL RIPENESS AND PRESSING IS MADE ON WHOLE  
GRAPES. FERMENTATION DEVELOPS IN CONTROLLED LOW-  
TEMPERATURE STAINLESS STEEL VATS AND IS FOLLOWED  
BY A SLOW MATURATION. AFTER THE NECESSARY PERIOD  
OF AGEING IN HORIZONTALLY PLACE BOTTLES, LA RONCAIA  
RIBOLLA GIALLA IS INTRODUCED INTO THE MARKET.

**APPEARANCE:** A BEAMING STRAW YELLOW.

**NOSE:** A FRANK OLFACTORY INTENSITY, EVOKING ELEGANT  
FLORAL SCENTS, FRESH RECALLS OF AROMATIC HERBS  
AND DELICATE CITRUS FRAGRANCES.

**PALATE:** MINERALITY AND FRESHNESS ARE  
BALANCED BY A PLEASANT GLYCERINE ROUNDNESS.

**ALCOHOLIC STRENGTH:** 13% VOL.

**IDEAL SERVING TEMPERATURE:** 10-12°C.

**PAIRINGS:** FINGER FOOD, HORS D'OEUVRES.

EXCELLENT WITH OYSTERS AND VENUS CLAMS.

