



# LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



## RAMANDOLO

MADE EXCLUSIVELY FROM GRAPES  
OF A NATIVE VINE, VERDUZZO FRIULANO.

**CLASSIFICATION:** RAMANDOLO DOCG.

**ORIGIN:** ESTATE VINEYARDS IN THE RAMANDOLO DOCG.

**GRAPES:** 100% VERDUZZO FRIULANO.

**SOIL AND VINEYARD:** MARLY SOIL OF EOCENE ORIGIN.

THE GRAPES ARE GROWN IN VINEYARDS OF VARIOUS AGES,  
WITH 4.200 SINGLE GUYOT-TRAINED VINES PER HECTARE.

**VINIFICATION:** GRAPES ARE HARVESTED IN MID-OCTOBER  
AND RAISED FOR AT LEAST 8 WEEKS. THEY ARE DESTEMMED  
AND CRUSHED TO OBTAIN A RICH, MAJESTIC MUST.

FERMENTATION AND MATURATION DEVELOP IN ALLIER  
BARRIQUES WITH CONSTANT BATTONAGES.

**APPEARANCE:** AMBER YELLOW.

**NOSE:** VERY INTENSE, WIDE AND COMPLEX, WITH SUGGESTIVE  
ESSENCES OF DRIED FRUIT AND CLEAR SCENTS OF CHESTNUT  
HONEY.

**PALATE:** WELL-ROUNDED, STRONG, WITH THE RIGHT BALANCE  
OF ACIDITY, RESIDUAL SUGAR AND TANNINS. EXTREMELY  
LONG-LASTING.

**ALCOHOLIC STRENGTH:** 12,5% VOL.

**IDEAL SERVING TEMPERATURE:** 12-13°C.

**PAIRINGS:** AN EXCELLENT WINE TO ACCOMPANY EITHER  
MATURE - BLUE CHEESE OR FOIE GRAS. ALSO A WONDERFUL  
SIPPING WINE.

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