



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: 12,5% VOL.

IDEAL SERVING TEMPERATURE: 10-12°C.

PAIRINGS: FINGER FOOD, HORS D'OEUVRES.

EXCELLENT WITH OYSTERS AND VENUS CLAMS.

LA RONCAIA

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