



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



FRIULANO

MADE EXCLUSIVELY FROM GRAPES
OF A NATIVE VINE, FRIULANO.

CLASSIFICATION: FRIULANO DOC FRIULI COLLI ORIENTALI.

GRAPES: 100% FRIULANO.

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

VINIFICATION: THE GRAPES ARE HARVESTED IN LATE
SEPTEMBER AT FULL RIPENESS. PRESSING, MADE ON WHOLE
GRAPES, IS FOLLOWED BY A SLOW FERMENTATION
IN TEMPERATURE-CONTROLLED (MAX 17 °C) STAINLESS-
STEEL VATS. THE WINE IS RACKED AND LEFT TO MATURE
ON ITS FINE LEES UNTIL SPRING, WITH CONSTANT AND
REGULAR BATTONAGES. IN LATE SPRING ASSEMBLAGE
IS MADE AND THE CUVÉE IS ALLOWED TO AGE IN STEEL VATS
UNTIL BOTTLING. LA RONCAIA FRIULANO IS RELEASED
TO THE MARKET ONLY AFTER 6 MONTHS OF BOTTLE AGEING
IN HORIZONTAL POSITION.

APPEARANCE: DEEP STRAW YELLOW, WITH GOLD GLINTS.

NOSE: REDOLENT OF WILD-FLOWERS, HAY AND ALMOND.

PALATE: SMOOTH, WELL-BALANCED; THE PALATE REFLECTS
THE NOSE.

ALCOHOLIC STRENGTH: 13% VOL.

IDEAL SERVING TEMPERATURE: 10-12°C.

PAIRINGS: IDEAL WITH PROSCIUTTO DI SAN DANIELE,
MONTASIO FRESH CHEESE AND WELL-STRUCTURED FIRST
COURSES.

LA RONCAIA

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