



# LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



## REFOSCO

MADE EXCLUSIVELY FROM GRAPES  
OF A NATIVE VINE,  
REFOSCO DAL PEDUNCOLO ROSSO.

**CLASSIFICATION:** REFOSCO DAL PEDUNCOLO ROSSO DOC  
FRIULI COLLI ORIENTALI.

**GRAPES:** 100% REFOSCO DAL PEDUNCOLO ROSSO.

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

THE VINEYARD IS PLANTED WITH 4.200 SINGLE GUYOT-  
TRAINED VINES PER HECTARE.

**VINIFICATION:** AFTER A LATE HARVEST, PART OF THE GRAPES  
ARE CAREFULLY RAISINED FOR ABOUT 8 WEEKS. VINIFICATION  
TAKES PLACE IN STAINLESS STEEL TANKS. THE GRAPES,  
PREVIOUSLY DESTEMMED BUT NOT CRUSHED, MACERATE FROM  
25 TO 30 DAYS AT CONTROLLED TEMPERATURE. THE WINE  
IS THEN TRANSFERRED TO NEW AND ONCE-USED BARRIQUES  
FOR MATURATION WITH RACKINGS EVERY 90-100 DAYS.  
FOR AT LEAST 24 MONTHS LA RONCAIA REFOSCO  
AGES SLOWLY IN WOOD. AFTER ASSEMBLING THE CUVÉE,  
THE WINE IS BOTTLED AND AGES IN HORIZONTAL POSITION  
FOR 6 MONTHS.

**APPEARANCE:** DEEP GARNET RED WITH RUBY GLINTS.

**NOSE:** INTENSE, COMPLEX, WITH EARTH SCENTS RECALLING  
WILD ESSENCES AND WILD BERRIES, SPICY AND TOASTED  
FRAGRANCES, UP TO ETHEREAL PERFUMES.

**PALATE:** WARM, VELVETY, TANNIC; A WINE WITH A GREAT  
BODY, INTENSITY AND TASTING PERSISTENCE.

**ALCOHOLIC STRENGTH:** 14,5% VOL.

**IDEAL SERVING TEMPERATURE:** 18-20°C.

**PAIRINGS:** GAME OR GRILLED MEAT.

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VIA VERDI 26 FRAZ. CERGNEU - 33045 NIMIS UD

T +39 0432 790280 F +39 0432 797900 E info@laroncaia.com I www.laroncaia.it