

FRIULANO

RONCO DEI PINI



VINE VARIETY

100% Friulano

APPELLATION

Eastern Hills of Friuli

PRUNIG SYSTEM

Double Guyot

VINEYARD AGE

40 years

GRAPE PRODUCTION

70qli/ha

WINEMAKING

The grapes are manually picked up once they are ripe enough. After a small cold maceration, the grapes are destemmed and carefully pressed. Once the purification it's done, the grape must it's gently in put into tanks specially made to favor the fermentation at a controlled temperature. The wine is then refined for almost 6 months on the noble yeasts with frequents battonages. After the bottling, the wine rests for two more months before being tasted.

TASTING NOTES

The straw-like color with shades of green, the grapes present themselves with a floral and fruity bouquet, with a characteristic note of bitter almond. It is dry when it enters the palate and moderately acid. The body is velvety.

PAIRING

Fresh cheeses, San Daniele Ham, starters, and risotti with a delicate note.

Serving temperature 10-12°

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