

THE EMPEROR

RONCO
DEI
PINI



VINE VARIETY

100% Ribolla Gialla

APPELLATION

Eastern Hills of Friuli

PRUNIG SYSTEM

Mono lateral Guyot

VINEYARD AGE

40 years

GRAPE PRODUCTION

70qli/ha

WINEMAKING

The grapes are picked up manually at the maximum degree of maturation, after this step, the grapes will stay in the press for about 12 hours while doing a cold maceration, which at this point will get de-rasped and softly pressed. Once effectuated and clarified, the must is put in fermentation tanks at a supervised temperature. After the fermentation, the wine gets refined in French *tonneaux* for the second step for about 10 months in which frequent *battonage* will be effectuated. After having assembled the various tanks of Ribolla Gialla, the wine gets bottled, in order to effectuate a further step of refining in the bottle for about two months prior being tasted.

TASTING NOTES

The color will be of an intense yellow- almost gold-, in the bouquet the citrus fruits-like notes will be tasted, floral where the acacia touch will be stronger, contoured by the noble notes of the wood. To the palate it will be fresh, however hefty with an optimal structure and persistence.

PAIRING

A perfect fit for all the dishes which contain fish, in particular for the slated courses and for grilled fish. Serving temperature 10-12°

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