

RONCHI DI CIALLA

RIBOLLA GIALLA



The bouquet opens up to candied fruit, lemon curd, dried apricot and pressed rose. Fresh floral notes complement tangerine, lemon and yellow apple. Perfect balance of acidity with a long clean finish resonating with green papaya and English custard.

Color: White

Grapes: 100% Ribolla Gialla

Soil: Eocenic marl

Age of Vines: 30 Years old

Altitude: 130-240 m above sea level

Aspect: SouthWest

Training System: Guyot

Yield per HI/Ha: 60 HI/Ha

Fermentation: In Stainless Steel Tanks

Aging: 3 Months on the lees with batonage

Production: 40,000 bottles per year

Organically Produced 😊

Represented by Soilair Selection

[Seventy.com/Ronchidiciallaribollagialla](https://www.seventy.com/Ronchidiciallaribollagialla)