

RONCHI DI CIALLA

FRIULANO



This wine is a bright, pale straw yellow with lively green highlights. It opens up with charming aromas of green apples and white flowers and a beautiful mineral touch. Fresh and elegant on the palate with balanced acidity and a long savory finish.

Style: White

Area of Production: Friuli Colli Orientali

Variety: 100% Friulano

Age of Vines: 40 years

Soil: Eocenic marl

Elevation: 130-240 meters

Farming Practices: Organic

Fermentation: Stainless steel, no malolactic fermentation

Aging: 3 months on the fine lees,

Production: 24,000 bottles/year