

RONCHI DI CIALLA

REFOSCO



Candied lemon and baked green pear on the nose. Full, persistent body, with a dense and layered palate. Finishes with a typical bitter almond note.

Color: Red

Grapes: 100% Refosco

Soil: Eocenic marl

Vineyard Cru(s): Cernetig

Age of Vines: 20+ Years old

Altitude: 200-230 m

Farming practices: organic

Yeast: indigenous

Skin maceration: 15 days

Fermentation vessel: stainless steel

Aging: 12 months on the lees in stainless steel followed by 6 months in bottle

Production: 10,000 bottles per year