

RONCHI DI CIALLA

SÔL (DRY PICOLIT)



Long-lasting stone fruit on the palate with lemon, melon, and an incredible sweet freshness. Dusty, crushed granite and dried flowers on the nose. Like Spring in a glass.

Color: White

Grapes: 100% Picolit di Cialla

Soil: Eocenic Marl

Altitude: 130-240 m above sea level

Age of Vines: 30 Years old

Yield: 10 Hl/Ha

Vineyard Cru(s): Picolit

Farming practices: organic

Yeast: indigenous

Skin maceration: 1 day

Malolactic fermentation: no

Fermentation vessel: oak barrels

Aging: 1 year in barrique, 10 years in bottle

Production: 600 bottles per year