

RONCHI DI MANZANO



DOLCE

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPE VARIETY

Picolit 100%

TYPE OF PLANT

Guyot

SOIL COMPOSITION

Marl and sandstone flysch of Eocene origin "ponca" that characterizes the Colli Orientali del Friuli

INSTALLATION YEAR

1970

VINIFICATION:

The vineyard is located in the hill of Rosazzo, the grapes are left to dry in the plants until October, after that it is hand-picked and it is brought into the cellar where destemming occurs. The grapes are kept in contact with the skins for one night at a temperature of 0°C. It is pressed and clarified and then put into oak barrels.

AGENING:

The wine is bottled in 0,375L bottle sin September, one year after the harvest. Ageing occurs in the bottles.

TASTING NOTES:

Bright yellow colour with copper shades. Flowery delicate aroma. In the mouth, it is persuasive and long lasting, it is sweet but balanced with its acidity. Peach, white chocolate, honey and green tea scents.

It is a meditation wine, to be drunk without food or to be paired with desserts.

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