

RONCHI DI MANZANO



FRIULANO

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY

Friulano 100%

TYPE OF PLANT

Cappuccina
2000 plants per hectare

SOIL TYPE

Eocene marl and sandstone that form the "ponca", special soil characteristics of the Friuli Colli Orientali.

INSTALLATION YEAR

1962-1971 - 1976

VINIFICATION:

It is the oldest vineyard of the winery, situated 200 meters far away from the cellar on hill. The plants are very old, there is a cappuccina vine cultivation system. The grapes are hand harvested. Crio-maceration for one night at a controlled temperature of 0°C. Fermentation occurs in big wood barrels of 45HL.

AGENING:

The wine remains in wood barrels from the fermentation to the bottling process.

TASTING NOTES:

Straw-yellow colour with light green reflections. Intense aroma of blossom and ripen fruit. It is dry, full, soft, very intense, hazelnut, scents of sweet almonds, pear, green apple, fresh, in a beautiful bedrock minerality.

Ideal to be paired with San Daniele ham, eggs, asparagus, herbs frittata or herbs soup.

Serving temperature 8-10°C.

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