

RONCHI DI MANZANO



RIBOLLA GIALLA

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY

Ribolla Gialla 100%

TYPE OF PLANT

Guyot

SOIL COMPOSITION

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

INSTALLATION YEAR

2011 - 2014

MACERATION WITH SKINS

4 months

VINIFICATION:

Late harvest with grapes rigorously handpicked. As soon as the grape arrives in the cellar it is destemmed and putted inside a big wood barrel. The must is kept in maceration with the skins for 4 months; after that the skins are removed from the wood barrel by hand and the wine ages in barrel until the bottling process.

AGENING:

After the 4 months of maceration with the skins, the wine ages in a 15HL French oak barrel until the bottling process.

TASTING NOTES:

The Ribolla has a pale-yellow colour, it is dry, fresh and balanced. At the fresh scent of hawthorn and wisteria we can feel warmer flavours of plum and citron. The fruit leaves a perceptible imprint, nearly neutral and remembers the French oak. This vilification method is ideal for the ageing of the wine.

Serving temperature 9-10°C; ideal to be serves with fish dishes and

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