

RONCHI DI MANZANO



SAUVIGNON

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY

Sauvignon 100%

TYPE OF PLANT

Guyot

SOIL COMPOSITION

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

INSTALLATION YEAR

1975- 1976 - 1997 - 1998

VINIFICATION:

All the grapes are hand-harvested. Crio-maceration for one night at a controlled temperature of 0°C. Fermentation in temperature-controlled steel tanks. A little percentage vinificated in French Tonneaux is added.

AGENING:

The wine is bottled in March and is refined in bottles for a period of approximately two months, only than is ready for commercialization.

TASTING NOTES:

Persistent straw-yellow.
Intense aroma, fruity, elegant, mineral, floral.
Dry taste, fresh, sapid, persistent.
Ideal to be paired with fish dishes especially with crustaceans, risottos.
Serving temperature 8-10°C.

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