



RONC DI BIANCA

ROSAZZO

FRIULANO

Grape variety

Friulano

Alcohol content

13,5% vol.

Sugar

Dry

Appellation

D.O.C. Friuli Colli Orientali

Soil

Eocene marl, clay

Planting layout

Guyot, Upside-down

When Harvested

Grape harvesting depends on weather conditions experienced throughout the growing season, but is usually within the first ten days of September.

Method of Harvesting

Bunches of grapes are selected by hand and placed in baskets.

Vinification

When the grapes are taken back to the winery they are first destalked and then lightly pressed. The must obtained from this process is cold-strained for 24 hours, then selected yeasts are added to help along the fermentation process, in stainless steel tanks kept at temperatures between 16 and 18°C.

Refinement

Once alcoholic fermentation has finished, the wine is left to mature on its own deposits until the May following harvesting, when it is finally bottled.

Characteristics

A straw yellow color slightly tinged with pale green lights. Has a very fruity, flowery aroma, with hints of bitter almond. Dry, intense, and smooth, with a clean finish.

Pairings

Wonderful simply as an aperitif or with fresh cheeses and prosciutto, it is also an excellent accompaniment to risottos, or fish-based soups.

Ideal Temperature

Serve at 12°C.

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