

CIALLA BIANCO

Friuli-Venezia Giulia, Italy

Ronchi di Cialla

www.ronchidicialla.it

Method & Production

Fermentation of grapes in neutral French barriques and subsequent maturation in the same barriques for one year. Additional 20 months of aging in bottles.

Tasting Notes

Straw yellow color. On the nose it is very dainty and elegant bouquet, with a fragrance of fruit (pear, apple and plum), vanilla and flowers (acacia and jasmine). On the palate it is dry, round and well-balanced as regards acidity; a wine that yields its aroma with extreme delicacy and elegance; unique character and personality.

Food Matching

Fish and seafood hors-d'œuvre; soups; saltwater and soft water fish, boiled or served with a sauce, haute cuisine; egg and vegetable soufflés; white meats with a sauce; San Daniele and Parma ham.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RC0223	Cialla Bianco	Verduzzo Friulano: 10% Picolit: 25% Ribolla Gialla: 65%	2023	12.5%	Cork	6x0.75lt	No	No	Yes	No