



FRIULANO

Friuli Venezia-Giulia, Italy

Ronchi di Cialla

www.ronchidicialla.it

Method & Production

Estate grown Friulano grapes from the Cialla Valley are hand-harvested. Fermentation in stainless steel using indigenous yeasts, six months maturation in stainless steel and six months bottle refinement.

Tasting Notes

Pale straw yellow with sharp green reflections. Complex and elegant nose where floral notes are prevalent, revived by freshness and minerality. Great elegance and typicity, balanced bright acidity, attractive savory aftertaste that lingers on the palate.

Food Matching

Fish-based dishes, San Daniele ham, vegetable starters. Excellent as an aperitif too.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RC0323	Friulano	Friulano	2023	12.5%	Cork	6x0.75lt	No	No	No	No