



CHARDONNAY RONCO BASSO

Friuli Venezia-Giulia, Italy

Ronco del Gnemiz

Method & Production

The fruit for the Chardonnay Ronco Basso is grown on 2 hectares of the Rosazzo hill vineyards. The vines are trained and pruned using the Guyot system and the grapes are harvested in the first ten days of September. The resulting wine ferments for eleven months in 225 litre French oak barriques.

Tasting Notes

A textured and rounded Chardonnay that is a excellent regional example of the grape. Clean, pure and brimming with exotic fruit and lemon balm with buttery notes on the finish. A slight minerality ensures freshness and balances the very well integrated hints of oak.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RG1723	Chardonnay Ronco Basso	Chardonnay	2023	15.5%	Cork	6x0.75lt	No	No	No	No