



## CIALLA BIANCO

Friuli Venezia-Giulia, Italy

Ronchi di Cialla



[www.ronchidicialla.it](http://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
<b>White Wine</b>										
RC0222	Cialla Bianco	Verduzzo Friulano: 10% Picolit: 25% Ribolla Gialla: 65%	2022	12.5%	Cork	6x0.75lt	No	No	Yes	No