



## FRIULANO

Friuli Venezia-Giulia, Italy

Ronchi di Cialla

[www.ronchidicialla.it](http://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 |
|-------------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>White Wine</b> |            |               |         |         |              |           |         |            |       |         |
| RC0323            | Friulano   | Friulano      | 2023    | 12.5%   | Cork         | 6x0.75lt  | No      | No         | No    | No      |