



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 an 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 |