VERDUZZO DI CIALLA - HALF BOTTLE

Friuli-Venezia Giulia, Italy

Ronchi di Cialla

www.ronchidicialla.it

Method & Production

Late harvest at the end of October with more or less consistent development of Noble Rot. Spotaneous fermentation in French oak barriques. Aged three years, consisting of 12 months in barriques and 24 months' ageing in bottle.

Tasting Notes

Golden yellow with fleeting amber reflections. Extraordinarily rich, elegant bouquet of honey, acacia flowers, and apricot. Warming and elegant, rich in character.

Food Matching

Biscuits and sweet desserts without cream. Mature hard cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
RC1018	Verduzzo di Cialla - Half Bottle	Verduzzo	2018	13.5%	Cork	12x0.375lt	No	No	Yes	No