



CIALLA BIANCO

Friuli Venezia-Giulia, Italy
Ronchi di Cialla

www.ronchidicialla.it

Method & Production

Fermentation of grapes in barriques and subsequent maturation in the same barriques for 11 months. 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 |
|-------------------|---------------|---|---------|---------|--------------|-----------|---------|------------|-------|
| White Wine | | | | | | | | | |
| RC0216 | Cialla Bianco | Ribolla Gialla: 60% Picolit: 30% Verduzzo Friulano: 10% | 2016 | 13.0% | Cork | 6X0.75lt | No | No | No |