



## VERDUZZO DI CIALLA

Friuli Venezia-Giulia, Italy

Ronchi di Cialla

[www.ronchidicialla.it](http://www.ronchidicialla.it)

### Method & Production

Late harvest at the end of October with more or less consistent development of Noble Rot. Spontaneous 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
<b>Dessert Wine</b>										
RC1017	Verduzzo di Cialla	Verduzzo	2017	15.0%	Cork	6X0.375lt	No	No	No	No