

RONCHI DI CIALLA

CIALLA BIANCO



Bright golden color with aromas of caramel, butterscotch, candied fruit and dried apricot. Dry, round and well balanced acidity, delicate and elegant with a unique character. Notes of pear, apple and plum.

Color: White

Grapes: 60% Ribolla Gialla, 30% Verduzzo, 10% Picolit

Soil: Eocenic marl

Altitude: 130-240 m

Age of Vines: 30 Years Old

Yield per Hl/Ha: 45 Hl/Ha

Vineyard Cru(s): Quercigh

Farming practices: organic

Yeast: indigenous

Skin maceration: 2 days

Malolactic fermentation: yes

Fermentation vessel: French oak barrique

Aging: 1 year in barrique, then 6 to 12 months in the bottle prior to release

Production: 24,000 bottles per year