

# RONCHI DI CIALLA

## RIBOLLA NERA

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*Strikingly unique bouquet that bursts open with beautiful aromas of black pepper and dusty spicebox. Red berries come through, along with a spicy finish.*

**Color:** Red

**Grapes:** 100% Schioppettino (Ribolla Nera)

**Soil:** Eocenic marl

**Vineyard Cru(s):** Cjastenet, Puoja

**Age of Vines:** 8-25 Years Old

**Altitude:** 165-180 m

**Yield:** 60 HI/Ha

**Farming practices:** organic

**Yeast:** indigenous

**Skin maceration:** 15 days

**Fermentation vessel:** stainless steel

**Aging:** 15-20% in barrels for 12-18 months on the fine lees, then at least 6 months in bottle

**Production:** 8-12,000 bottles per year