

# RONCHI DI CIALLA

## SOL



Long lasting stone fruit on the palate with lemon, melon, and an incredible sweet freshness. Dusty, crushed granite and dried flowers on the nose. Like Spring in a glass.

**Color:** Dry White

**Grapes:** 100% Picolit di Cialla

**Soil:** Eocenic Marl

**Age of Vines:** 30 Years old

**Altitude:** 130-240 m above sea level

**Aspect:** SouthWest

**Training System:** Guyot

**Yield per HI/Ha:** 10 HI/Ha

**Fermentation:** In oak barrels

**Aging:** In the bottle

**Production:** 600 bottles per year

**Organically Produced** ☺

Represented by Soilair Selection

[Seventy.com/ronchidiciallasol](https://seventy.com/ronchidiciallasol)