

RONCHI DI CIALLA

RIBOLLA GIALLA



The bouquet opens up to candied fruit, lemon curd, dried apricot and pressed rose. Fresh floral notes complement tangerine, lemon and yellow apple. Perfect balance of acidity with a long clean finish resonating with green papaya and English custard.

Color: White

Grapes: 100% Ribolla Gialla

Soil: Eocenic marl

Altitude: 130-240 m above sea level

Age of Vines: 30 Years old

Yield: 60 HI/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 2 days

Malolactic fermentation: no

Fermentation vessel: Stainless steel tanks

Aging: 3 Months in stainless steel with batonnage

Production: 40,000 bottles per year