



# LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



## CABERNET FRANC

MADE EXCLUSIVELY FROM  
CABERNET FRANC GRAPES.

### NIMIS

**CLASSIFICATION:** CABERNET FRANC DOC FRIULI COLLI ORIENTALI.

**ORIGIN:** ESTATE VINEYARDS IN THE MUNICIPALITY OF NIMIS.

**GRAPES:** 100% CABERNET FRANC.

**SOIL AND VINEYARD:** MARLY SOIL FROM EOCENE ORIGIN. THE GROWING SYSTEM IS THE UNILATERAL GUYOT.

**VINIFICATION:** CABERNET FRANC GRAPES, CAREFULLY SELECTED, ARE HARVESTED BY EXPERT HANDS AT THE MOMENT OF PERFECT RIPENESS. AFTER A MACERATION OF ABOUT 15 DAYS IN FRENCH OAK BARRELS, THE PRODUCT IS DRAINED AND PLACED IN STAINLESS STEEL TANKS AT CONTROLLED TEMPERATURE. HERE LA RONCAIA CABERNET FRANC REMAINS FOR 10 MONTHS. AFTER BOTTLING, A FURTHER REFINEMENT IN HORIZONTAL POSITION MAKES THE WINE EVEN MORE BALANCED.

**APPEARANCE:** DEEP RUBY RED, WITH PURPLE SHADES.

**NOSE:** A TYPICAL, FRANK AROMA, FULL OF VEGETAL, HERBACEOUS AND EARTHY SCENTS. THE FRUITY SENSATIONS ARE INTRIGUING AND IMPACTFUL, ESPECIALLY RECALLING BLACK CHERRIES AND WILD BLACKBERRIES. THEY MINGLE WITH WINY FRAGRANCES AND SPICY SCENTS COMPLETING THE BOUQUET WITH AN INTENSE DEPTH.

**PALATE:** FEATURING LIVELY BUT PLEASANT TANNINS, IT STRIKES WITH A VIBRANT FRESHNESS THAT ENCOURAGES TO DRINK. THE STRUCTURE IS BALANCED BY A WARM SMOOTHNESS AND SUPPORTED BY A GOOD BODY, MAKING LA RONCAIA CABERNET FRANC A DELIGHTFUL WINE IN ITS AUTHENTICITY.

**ALCOHOLIC STRENGTH:** 13% VOL.

**IDEAL SERVING TEMPERATURE:** 18-20°C.

**PAIRINGS:** FOOD BASED ON EITHER GRILLED OR ROASTED RED MEAT.

LA RONCAIA

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