



# LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



## ECLISSE

A SUPERIOR WHITE ASSEMBLAGE.

### TARCENTO / ATTIMIS

**CLASSIFICATION:** BIANCO IGT VENEZIA GIULIA "ECLISSE".

**ORIGIN:** ESTATE VINEYARDS IN THE MUNICIPALITIES OF TARCENTO AND ATTIMIS.

**GRAPES:** SELECTION OF THE BEST GRAPES OF SAUVIGNON AND PICOLIT.

**SOIL AND VINEYARD:** MARLY SOIL OF EOCENE ORIGIN. THE VINEYARD IS PLANTED WITH 3.200-4.000 SINGLE GUYOT-TRAINED VINES PER HECTARE.

**VINIFICATION:** EACH VINE IS HARVESTED IN ORDER TO REACH A PERFECT MATURATION. FERMENTATION OCCURS SEPARATELY FOR EACH GRAPE VARIETY, PART IN TEMPERATURE-CONTROLLED (MAX 18°C) STAINLESS-STEEL VATS AND PART IN ALLIER OAK BARRIQUES. THE LONG CONTACT WITH FINE LEES ALLOWS TO PRODUCE A WINE WITH GREAT EXTRACT AND AROMATIC COMPLEXITY. ONCE ASSEMBLED, "ECLISSE" CUVÉE FURTHER AGES IN TEMPERATURE-CONTROLLED STEEL VATS UNTIL BOTTLING. THEN, THE WINE AGES IN HORIZONTALLY PLACED BOTTLES TO REACH ITS PERFECT EVOLUTION.

**APPEARANCE:** DEEP STRAW-YELLOW.

**NOSE:** A HEADY SMELL JOINING SAUVIGNON ELEGANT AROMATICNESS AND PICOLIT FRUIT COMPLEX RICHNESS; GREEN SCENTS, PERFUMES OF WILD FLOWERS AND WHITE PULP FRUITS, SUCH AS PEACH, MERGE IN A FASCINATING FRAGRANCE.

**PALATE:** FRESHNESS AND MINERALITY COMBINE WITH A GOOD SMOOTHNESS, IN A BODY SHOWING HARMONY, BIG DEPTH AND PERSISTENCE.

**ALCOHOLIC STRENGTH:** 13% VOL.

**IDEAL SERVING TEMPERATURE:** 10-12°C.

**PAIRINGS:** SHELLFISH, EITHER RAW OR STEAMED FISH.

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VIA VERDI 26 FRAZ. CERGNEU - 33045 NIMIS UD

T +39 0432 790280 F +39 0432 797900 E info@laroncaia.com I www.fantinel.com