



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



FRIULANO

MADE EXCLUSIVELY FROM GRAPES OF A NATIVE VINE, TOCAI FRIULANO.

TARCENTO

CLASSIFICATION: FRIULANO DOC FRIULI COLLI ORIENTALI.

ORIGIN: ESTATE VINEYARDS IN THE MUNICIPALITY OF TARCENTO.

GRAPES: 100% TOCAI FRIULANO.

SOIL AND VINEYARD: MARLY SOIL OF EOCENE ORIGIN. THE VINEYARD IS PLANTED WITH 4.200 SINGLE GUYOT-TRAINED VINES PER HECTARE.

VINIFICATION: THE GRAPES ARE HARVESTED IN LATE SEPTEMBER AT FULL RIPENESS. CRUSHING, FOLLOWED BY COLD-MACERATION FOR 18 HOURS, PRODUCES A RICH, THICK MUST, WHICH STARTS FERMENTING IN TEMPERATURE-CONTROLLED (MAX 17 °C) STAINLESS-STEEL VATS. AFTER A SLOW FERMENTATION, THE WINE IS RACKED AND LEFT TO MATURE ON ITS FINE LEES UNTIL SPRING, WITH CONSTANT AND REGULAR BATTONAGES. IN LATE SPRING ASSEMBLAGE IS MADE AND THE CUVÉE IS ALLOWED TO AGE IN STEEL VATS UNTIL BOTTLING. LA RONCAIA FRIULANO IS RELEASED TO THE MARKET ONLY AFTER 6 MONTHS OF BOTTLE AGEING IN HORIZONTAL POSITION.

APPEARANCE: DEEP STRAW YELLOW, WITH GOLD GLINTS.

NOSE: REDOLENT OF WILD-FLOWERS, HAY AND ALMOND.

PALATE: SMOOTH, WELL-BALANCED; THE PALATE REFLECTS THE NOSE. THE SLIGHTLY BITTERISH FINISH IS TYPICAL OF THE TOCAI FRIULANO GRAPE.

ALCOHOLIC STRENGTH: 13% VOL.

IDEAL SERVING TEMPERATURE: 10-12°C.

PAIRINGS: IDEAL WITH PROSCIUTTO DI SAN DANIELE, MONTASIO FRESH CHEESE AND WELL-STRUCTURED FIRST COURSES.

LA RONCAIA

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