



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



REFOSCO

MADE EXCLUSIVELY FROM GRAPES
OF A NATIVE VINE,
REFOSCO DAL PEDUNCOLO ROSSO.

NIMIS

CLASSIFICATION: REFOSCO DAL PEDUNCOLO ROSSO DOC
FRIULI COLLI ORIENTALI.

ORIGIN: ESTATE VINEYARDS IN THE MUNICIPALITY OF NIMIS.

GRAPES: 100% REFOSCO DAL PEDUNCOLO ROSSO.

SOIL AND VINEYARD: MARLY SOIL OF EOCENE ORIGIN.

THE VINEYARD IS PLANTED WITH 4.200 SINGLE GUYOT-
TRAINED VINES PER HECTARE.

VINIFICATION: AFTER A LATE HARVEST, PART OF THE GRAPES
ARE CAREFULLY RAISINED FOR ABOUT 8 WEEKS. VINIFICATION
TAKES PLACE IN STAINLESS STEEL TANKS. THE GRAPES,
PREVIOUSLY DESTEMMED BUT NOT CRUSHED, MACERATE FROM
25 TO 30 DAYS AT CONTROLLED TEMPERATURE. THE WINE
IS THEN TRANSFERRED TO NEW AND ONCE-USED BARRIQUES
FOR MATURATION WITH RACKINGS EVERY 90-100 DAYS.
FOR 18 MONTHS LA RONCAIA REFOSCO AGES SLOWLY IN
WOOD. AFTER ASSEMBLING THE CUVÉE, THE WINE IS BOTTLED
AND AGES IN HORIZONTAL POSITION FOR 6 MONTHS.

APPEARANCE: DEEP GARNET RED WITH RUBY GLINTS.

NOSE: INTENSE, COMPLEX, WITH EARTH SCENTS RECALLING
WILD ESSENCES AND WILD BERRIES, SPICY AND TOASTED
FRAGRANCES, UP TO ETHEREAL PERFUMES.

PALATE: WARM, VELVETY, TANNIC; A WINE WITH A GREAT
BODY, INTENSITY AND TASTING PERSISTENCE.

ALCOHOLIC STRENGTH: 14,5% VOL.

IDEAL SERVING TEMPERATURE: 18-20°C.

PAIRINGS: GAME OR GRILLED MEAT.

LA RONCAIA

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