



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



RAMANDOLO

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

RAMANDOLO

CLASSIFICATION: RAMANDOLO DOCG.

ORIGIN: ESTATE VINEYARDS IN THE RAMANDOLO DOCG.

GRAPES: 100% VERDUZZO FRIULANO.

SOIL AND VINEYARD: MARLY SOIL OF EOCENE ORIGIN. THE GRAPES ARE GROWN IN VINEYARDS OF VARIOUS AGES, WITH 4.200 SINGLE GUYOT-TRAINED VINES PER HECTARE.

VINIFICATION: GRAPES ARE HARVESTED IN MID-OCTOBER AND RAISED FOR AT LEAST 8 WEEKS. THEY ARE DESTEMMED AND CRUSHED TO OBTAIN A RICH, MAJESTIC MUST.

FERMENTATION AND MATURATION DEVELOP IN ALLIER BARRIQUES FOR A TOTAL PERIOD OF ABOUT 20 MONTHS, DURING WHICH CONSTANT BATTONAGES ARE CARRIED OUT. THE WINE AGES IN THE BOTTLE FOR ABOUT 6 MONTHS.

APPEARANCE: AMBER YELLOW.

NOSE: VERY INTENSE, WIDE AND COMPLEX, WITH SUGGESTIVE ESSENCES OF DRIED FRUIT AND CLEAR SCENTS OF CHESTNUT HONEY.

PALATE: WELL-ROUNDED, STRONG, WITH THE RIGHT BALANCE OF ACIDITY, RESIDUAL SUGAR AND TANNINS. EXTREMELY LONG-LASTING.

ALCOHOLIC STRENGTH: 12,5% VOL.

IDEAL SERVING TEMPERATURE: 12-13°C.

PAIRINGS: AN EXCELLENT WINE TO ACCOMPANY EITHER MATURE - BLUE CHEESE OR FOIE GRAS. ALSO A WONDERFUL SIPPING WINE.

LA RONCAIA

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