



RONC DI BIANCA

ROSAZZO

CHARDONNAY

Grape variety

Chardonnay

Alcohol content

13,5% vol.

Sugar

Dry

Appellation

D.O.C. Friuli Colli Orientali

Soil

Eocene marl, clay

Planting layout

Guyot, Upside-down

When Harvested

Grape harvesting depends on weather conditions experienced throughout the growing season, but is usually within the first ten days of September.

Method of Harvesting

Bunches of grapes are selected by hand and placed in baskets.

Vinification

When the grapes are taken back to the winery they are first destalked and then lightly pressed. The must obtained from this process is cold-strained for 24 hours, then selected yeasts are added to help along the fermentation process, in stainless steel tanks kept at temperatures between 16 and 18°C.

Refinement

Once alcoholic fermentation has finished, the wine is left to mature on its own deposits until the May following harvesting, when it is finally bottled.

Characteristics

A deep straw yellow color. Has a very fruity, fresh, and complex bouquet, with tropical notes of banana and pineapple. On the palate it is sweet and persistent, complex and creamy.

Pairings

A superb aperitif with cold or warm starters, it is also an excellent accompaniment to fish, risottos, and elaborate pasta dishes.

Ideal Temperature

Serve at 12°C.

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