



# RONC DI BIANCA

ROSAZZO

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## SAUVIGNON

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**Grape variety**

Sauvignon

**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.

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**Characteristics**

Rather intense straw yellow color. Highly aromatic, with notes of yellow flowers, sage, mint, and bell peppers. Well structured, full bodied, balanced with a fresh acidity.

**Pairings**

A fine aperitif, or to go with flavorful pasta dishes, soups, mild cheeses, prosciutto and shellfish.

**Ideal Temperature**

Serve at 12°C.

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