

RIBOLLA GIALLA DOC COLLIO, TENUTA RONCALTO

2023 | White Wine



Italy, Friuli Venezia Giulia

Tenuta Roncalto

Case Size: 6

Straw-yellow in colour. Its bouquet is flowery and fruity. On the palate it is dry, fresh, elegant and persuasive.

Vinification:

The grapes are harvested entirely by hand and placed in boxes, steeped in a cold horizontal press for 8 hours and the must is cleaned through settling. 100% of the fermentation takes place in steel vats at controlled temperatures of 16°C for 8 months. When the fermentation is over, the wine is not racked and therefore remains in the same containers to mature for a further 8 months at a constant temperature. There follows a further period of refining in the bottle before the wine is released.

Grape Varieties: Ribolla Gialla

Classification: DOC Collio | **ABV:** 13% | **Closure:** Natural Cork