RONCO di CORTE

Venezia Giulia I.G.T. Bianco

Chardonnay, Sauvignon, Riesling

12-14° C

first ten days of September.

Vinification: The grapes are destemmed and macerated briefly before soft crushing. The musts obtained are allowed to settle and clarify and then fermentation is completed at controlled temperatures in stainless steel vats. After fermentation, the wine is left in contact with the fine lees for six months. Normally, the bottled wine is stored in temperature-controlled rooms for several months.

Tasting notes: The colour is pale yellow colour with golden highlights. Varietal fruit sensation of apple, banana, elderflower and peach veined with chamomile sage on the nose. Ronco di Corte is fresh and mouthfilling, with very well balanced acidity, intense minerality and a long-lingering afer-aroma.

Pairings: Excellent as an aperitif, Ronco di Corte is a superb accompaniment for shellfish and fish but also goes well with pasta or rice dishes featuring tomatoes, peppers or asparagus.