



RONCHI DI CIALLA®

CIALLABIANCO 2013



GEOGRAPHICAL LOCATION

Cialla, Prepotto (Udine) Friuli – North-east of Italy

VINEYARD

Quercigh; 4.69 hectares on hilly lands facing SSE at an altitude of 130 – 240 m.; owned.

VINES

60% Ribolla Gialla of Cialla, 30% Verduzzo friulano of Cialla, 10% Picolit of Cialla.

WINE MAKING

Fermentation in oak barrels followed by 11 months' maturation. Further ageing in bottles, varying from 6 to 12 months. Wine suitable to age.

ORGANOLEPTIC PROPERTIES

- **Colour:** straw-coloured.
- **Nose:** very dainty and elegant bouquet, with a fragrance of fruit (pear, apple and plum), vanilla and flowers (acacia and jasmine).
- **Sapore:** dry, round and well-balanced as regards acidity; a wine that yields its aroma with extreme delicacy and elegance; unique character and personality

TASTING CONDITIONS

- **Definition:** dry white wine.
- **Food:** Fish and seafood hors-d'oeuvre; soups; saltwater and soft water fish, boiled or served with a sauce, haute cuisine; egg and vegetable soufflés; white meats with a sauce; Parma ham. This wine can also be served on its own, as an aperitif.
- **Serving temperature:** 10-12°C.
- **Serving suggestions:** uncork upon serving.
- **Bottle:** Bordeaux type, with a dry leaf colour; store in a horizontal position.
- **Cork:** ø 26 x 45mm.
- **Suggested wine glass:** tall and fine glass; fill by one third, so that this wine may yield its precious and subtle bouquet delicately, as in a crescendo.