

# Ronchi di Cialla

## Ciallabianco



- Variety:** 60% Ribolla Gialla 30% Picolit 10% Verduzzo
- Country:** Italy
- Region:** Friuli
- Appellation:** DOC FCO - Cialla
- Vineyard:** Quercigh
- Age of vines:** 40-50 years
- Soil:** Ecocene marls
- Orientation:** South Southeast
- Farming Practice:** Biodiversity Friendly
- Vinification:** Fermented in oak barriques, matured in same oak barriques for 11 months
- Fermentation:** Native yeast
- Elevage:** 2 years in bottle
- Alcohol:** < 13 %
- Acidity:** < 4.81 g/L
- Residual Sugar:** < 0.9 g/L
- Malolactic:** no
- Bottle Size:** 750 ml
- Wine Type:** White Wine

