

# Ronchi di Cialla

## Ribolla Gialla



**Variety:** 100% Ribolla Gialla

**Country:** Italy

**Region:** Friuli

**Appellation:** DOC FCO - Cialla

**Vineyard:** Vescul, Quercigh,

**Age of vines:** 25-50 years

**Soil:** Ecocene marls

**Orientation:** Southwest, South South East

**Farming Practice:** Biodiversity Friendly

**Vinification:** Fermentated in temperature controlled stainless steel barrels, two days macerated on the skins, aged on the lees for three months with frequent batonage.

**Fermentation:** Native yeast

**Elevage:** 6 months in bottle

**Alcohol:** < 12.5 %

**Acidity:** < 5.4 g/L

**Residual Sugar:** < 1 g/L

**Malolactic:** no

**Bottle Size:** 750 ml

**Wine Type:** White Wine

