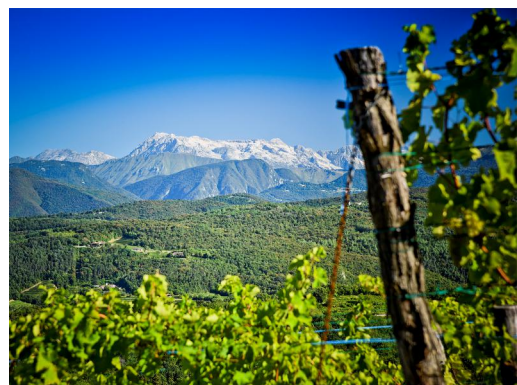


VENICA & VENICA

Vignaioli dal 1930



“Ronco delle Cime” • Friulano • DOC Collio

HARVEST 2017

Alcohol in Vol. % : 14,0

Total Acidity ‰ : 4,8

Winemaking:

Sourced from a single, north-west facing vineyard at an average height of 200m above sea level. The grapes were picked and de-stemmed between 30th and 31st August. The must was then left on the skins for 18 to 24 hours at a temperature of 11°-12°C in tanks specially designed to protect it from oxygen by using recycled carbon dioxide from the first fermentation, thus reducing levels of antioxidants. Subsequently 40% of the must fermented and aged on the lees for six months in 20hl and 27hl oak barrels and the rest in stainless steel vats. The wine was then assembled and bottled at the full moons between the end of March and April.

Tasting profile:

Sunshine yellow shade, refined on the nose with the fruit aromas of apple, pear, white peach and banan to the fore. Intense and full-bodied on the palate, perfectly balanced and deliciously drinkable.

Food pairing:

An ideal aperitif which goes well with starters in general and in particular with raw ham. A wonderful match for risotto with porcini mushrooms.

Serving temperature: 12/13°C



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