

CONTE
D'ATTIMIS-MANIAGO



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RONCO BROILO 2004

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

40% Chardonnay and 60% Pinot Bianco grapes, grown in the Friuli region since the middle of the nineteenth century.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil North-South exposure.

Training system - yield per hectare

Guyot.

Harvest period - vinification methods

Manual grape harvesting, last ten days in September. The grapes are placed on drying mats for 40 days in dry, well-ventilated rooms, follow white wine vinification method, slight pressing of the grapes. Oak cask or barrel ageing where the wine remains until the final blending before bottling.

Maturation and ageing

In 500 litre Slovenian oak casks and the smaller 225 litre oak barrels. The ageing continues after bottling in the underground cellars in horizontally stocked bottles for at least nine months prior to labelling.

Longevity

More than six years.

Sensory characteristics

A great ageing wine, with a straw yellow colour rich in golden undertones. The delicate bouquet suggests hazelnuts, dates and candied fruits and a slight vanilla scent. A structured wine, pleasant to drink with a persistent flavour.

Food and wine pairings

Excellent served with entrées, "noble" and smoked fish. It makes a pleasant accompaniment to dishes with wild mushrooms and truffles. Vignaricco is also an interesting companion for full flavoured cheeses.

Service

Best when chilled (12°C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

Bottles produced

3,828 Bordeaux bottles, 750 ml.

69 Magnum, 1,5 l

Analytical parameters

Actual alcohol content by volume	% Vol.	15.00
Residual reduced sugars	g/l	4.90
Total acidity	g/l	5.90
Net dry extract	g/l	24.70

