



Conte d'Attimis-Maniago

Ronco Broilo

Friuli Colli Orientali

denominazione di origine controllata

- Grapes** Belnd of Pinot Bianco and Friulano.
- Vineyard** The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.
- Vinification** After a late harvest, it follows a white wine fermentation method (without skins) and gentle pressing of the grapes. Fermentation then proceeds in wooden casks, where the wine remains until the final blending prior to bottling.
- Ageing** In wooden cask to prevent the wine from clouding through to agitation of the fine lees. The wine remains "sur lies" until bottling. The ageing period continues in the bottle, stored in the sixteenth century underground estate cellar.
- Appearance** Straw yellow colour, rich in golden undertones.
- Nose** Hazelnuts, dates and candied fruits with a slight vanilla scent.
- Palate** Inviting, full bodied flavour and a reduced acidity level that contributes to the softness of the wine. An excellent balance and fine, long-lasting aftertaste.
- Food pairing** Excellent served with entrées or smoked fishes. It makes a pleasant accompaniment to dishes with mushrooms and truffles. Ronco Broilo is also an interesting companion for full flavoured cheeses.
- Longevity** A wine that is not afraid of ageing, reaching the height of its taste expression in the first three years and then develops elegantly for a period that can easily exceed six years.
- Service** Best served chilled (12 °C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

