



Conte d'Attimis-Maniago

RONCO BROILO

Friuli Colli Orientali

denominazione di origine controllata

VINEYARD.

Grapes used: blend of two prestigious varieties, one of French origin, Pinot Bianco and the other the flagship of Friulian winemaking: the varietal Friulano.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine). The C. D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli. Exposure is south - southeast.

Terrain: hill and foothill area, soil composed of marl and ("Ponca") sandstone with a predominantly clayey component.

Training system: Guyot training technique which is very widespread in the Friuli hills, optimised for quality production through reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

CELLAR.

Harvesting: manual harvesting by a qualified, suitably trained workforce from the last week in September with selection of the best grapes in the field and fast transfer to the cellar.

Vinification method: prior "raisining" of the grapes on drying mats in dry, well-ventilated rooms, followed by a white wine fermentation method (without skins) and gentle pressing of the grapes. Oak cask or barrel ageing where the wine remains until the final blending prior to bottling.

Maturation and ageing: in oak cask and barrels 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 horizontally in the sixteenth century underground estate cellar for about six months after bottling.

WINE.

Sensory characteristics: after a long ageing period the wine takes on a straw yellow colour, rich in golden undertones. The delicate bouquet suggests hazelnuts, dates and candied fruits with a slight vanilla scent. A wine with an 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 and wine pairings: excellent served with entrées, "noble" and smoked fish. 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.

