



Sauvignon Blanc — Ronchi Rò

Country

Friuli, Italy

Winemaking

Cold maceration on the skins at 6–7°C for 20 hours.

Pressing

Very soft pressing.

Fermentation

Fermentation over approximately two weeks with carefully selected yeasts.

Ageing

Reductive ageing in steel barrels to April, then at least 60 days in the bottle.

In the mouth

Distinct minerality and tropical fruit notes ranging from mango to papaya, accompanied by an elegant white peach.

In the nose

All the aromas and characteristics typical of a New World Sauvignon.

Serving temperature

10–11°C

