



AMBROGIO E GIOVANNI FOLONARI

T E N U T E

RONCO DEI FOLO

COLLIO RIBOLLA GIALLA

Denominazione di Origine Controllata (DOC)



AREA OF PRODUCTION

Ronco dei Folo is the result of an accurate selection of grapes within one of the most characterizing territories in the heart of Collio DOC area. Here the characteristics of the soil and the specific climatic conditions ensure the highest and typical expression of aromas of the region's white grapes.

THE GRAPE

Vines: Ribolla Gialla varietal wine

Planting density: 5.500 plants per hectare.

Production per hectare: on average 7 tonnes of grapes.

Yield in wine from the grapes: maximum 70%.

IN CANTINA

Harvesting of grapes: by hand in the first ten days of September.

Vinification: without skin contact after cold static decantation, temperature-controlled at 16°C in stainless steel containers

Ageing: "surlie" (on the lees) for at least 4 months.

Bottle ageing: minimum 2 months.

THE WINE

Tasting: straw yellow with a bit more intense tones in its maturity.

To the nose: elegant with flower indicators that, in its maturity, evolve in tertiary aromas of fruits. On the palate: fresh, soft and always elegant till harmony.

It can be matched with seafood, fish first courses and white meat – but not too elaborate.

Tasting temperature: 12°C.

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

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