

RONCO DEI FOLO

COLLIO SAUVIGNON

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: Sauvignon Blanc 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 THE WINERY

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 5 months.

Bottle ageing: minimum 2 months.

THE WINE

Tasting: light straw yellow with green reflections. Bouquet: intense varietal scents of pineapple, tomato leaf and elder leaf, together with peach and exotic fruits. On the palate: fresh, elegant and persistent.

It can be matched with tartines, fish appetizers, seafood and fish in general, or with appetizers on the counter.

Tasting temperature: 12°C.

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