

# RONCO DEI FOLO

## COLLIO PINOT BIANCO

*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:** Pinot Bianco varietal wine

**Planting density:** 5.500 plants per hectare

**Production per hectare:** on average 6.5 tonnes of grapes

**Yield in wine from the grapes:** maximum 70%.

### IN THE WINERY

**Harvesting of grapes:** by hand in the first half 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:** straw yellow tending to bright paper colour. Bouquet: intense varietal scents with summer floral indicators and fruit notes in its maturity. Fresh on the palate, with a remarkable acidic strength supported by an elegant softness.

It can be matched with fish, all white dishes without tomato, meat or with appetizers on the counter.

**Tasting temperature:** 12°C.

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