



AMBROGIO E GIOVANNI FOLONARI

T E N U T E

# RONCO DEI FOLO

## COLLIO FRIULANO

*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:** Friulano 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:** straw yellow in its youth that can turn into light gold over time. To the nose: indicators of fresh flowers, jasmine with notes of sage, always elegant and gentle. On the palate: full, persistent and savoury, until mineral in its maturity.

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

**Tasting temperature:** 12°C.

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

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.

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