



# LA RONCAIA

## RAMANDOLO



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**Classification:** Ramandolo DOCG. **Origin:** estate vineyards in the Ramandolo DOCG sub-zone. **Grape variety:** 100% Verduzzo Friulano. **Soil and vineyard:** marly soil of Eocene origin. The grapes are grown in vineyards of various ages. **Vinification:** the grapes were harvested in mid-October and raisined for 8 weeks, first in the drying room then in the open air. The grapes were destemmed by hand and crushed to obtain a rich, big-hitting must. Allier barriques were necessary in order to refine and smooth all the rough edges of our future Ramandolo. The must fermented very slowly for 9 months during which we merely stirred the lees every 3 days. After racking and assemblage in late summer, the wine was put back in the same barriques for 12 months to achieve the right balance before bottling. **Characteristics:** amber appearance. The nose is redolent of dried fruit with a hint of chestnut honey. The palate is complex, well-rounded and with the right balance of acidity, residual sugar and tannins. An excellent wine to accompany mature or blue cheese or foie gras. A wonderful sipping wine. **Ideal serving temperature:** 12-13°C. **Alcoholic strength:** 13% vol.

# Fantinel

Gruppo Vinicolo Fantinel spa

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