

Roncus

Ribolla Gialla Venezia Giulia IGT



Light skin contact, alcoholic fermentation with indigenous yeasts at 20 - 22°C in steel, Aged "sur lie" for 6 months.

Roncus' vineyards are grouped in small plots: crus with a unique and specific microclimate and soil. A variety of different environments gives richness to these wines and allows an expression of individual terroir.

The marl soil gives a mineral quality and flavor to the wines while the generous, intense aromas portray an image of the land. Replanted with native flora the vineyards, some on the hills and others on the plains, are surrounded by woodland and dotted with plants such as the wild hop, butcher's broom, chives, and chamomile.

At Roncus, Marco believes that wines are made in the vineyards, and his grapes are grown organically with only minimal mineral treatments when necessary.

Grape varieties : Ribolla Gialla

Soil : Grown on hills in rich marlstone soil and on plains in shallow stony, soils.

Alcohol : 12.5%

Tasting notes :

This wine is made from a local grape variety and represents the typical wine produced in the Collio, the hilly area of Gorizia. It is a fresh wine with a good acidity, it is salty, has a low alcohol content and is reserved and elegant in its aromas on the nose. Ribolla Gialla wine can be drunk freely anytime, alone or paired with food.

Press Notes

Wine Spectator

2015

90 points

