

## 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.

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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