



VINITY
WINE COMPANY

Ronco Blanchis Chardonnay "Particella 3"

Appellation: Collio DOC

Type: White, dry.

Varietal: 100% Chardonnay

Certified Organic

Chardonnay finds its best expression in the marl and limestone of the Collio soil.

Tasting Notes

Color: Light yellow-gold.

Bouquet: White orchard fruit, spice, mineral and light citrus notes.

Taste: Expresses elegance and extraordinary finesse thanks to the natural characteristics of the soil. This Chardonnay is full and mature while keeping great freshness.

Alcohol: 13.5%.

Serving Temperature: 10-12° C (50-54° F)

Pairing

Main courses, cheese, fish and white meats.

Vineyard Notes

Location: A careful selection from a small parcel (1.0 ha) located in the most calcareous plot on the Ronco Blanchis, Mossa, Gorizia.

Vine Age: 15 years (average).

Soil: Eocene marl. the soil is composed of grey and yellowish eocene marl with a meager amount of sandstone.

Training: Guyot

Density: 4,830 vines/ha.

Winemaking Notes

Harvest: Mid-September.

Vinification: Vinification with a gentle pressing of the whole-bunch. Fermentation in new French barriques.



Ronco Blanchis is at the foot of the Collio's slopes in Friuli. Here Giancarlo Palla and his sons Alberto and Lorenzo have their vineyards and winery. The "Blanchis" is in the tiny village of Mossa, in the province of Gorizia. The vineyards sit in a particularly sunny strip on the hill (ronco in the local dialect) of Blanchis.

Lorenzo, agronomist Marco Zorzenon, and oenologist Gianni Menotti (oenologist of the year by Gambero Rosso – Wine Oscar by Italian Sommelier Association), make wines from these high vineyards that are the essence of the Collio.

