



VINITY

WINE COMPANY

Ronco Blanchis Friulano

Appellation: Collio DOC

Type: White, dry.

Varietal: 100% Friulano

Certified Organic

This autochthonous grape variety, in the Blanchis hills, naturally attacked by Botrytis, expresses itself with wonderful, fruit-forward aromatics and nuances of sage. It has the distinct mineral quality typical of Collio.

Tasting Notes

Color: Light yellow-gold.

Bouquet: Rich citrus with notes of cedar wood and elderflower.

Taste: Full-bodied with remarkable minerality and clean acidity.

Alcohol: 13.5%.

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

Pairing

Starters in general, pasta, risottos seafood especially shellfish.

Vineyard Notes

Location: From the Estate vineyards 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 stainless steel tanks.



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.

