



Conte d'Attimis-Maniago

Ronco Broilo

Friuli Colli Orientali

denominazione di origine controllata

- Grapes** Blend of Friulano, Malvasia and Ribolla Gialla.
- Vineyard** The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.
- Vinification** At a controlled temperature, in order to maximize the extraction of all of the noble components from the skin.
- Ageing** White wine fermentation (without skins) following gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidisation. Low temperature fermentation (15-18 °C) to help develop and preserve the most characteristic aromas of this grape variety
- Appearance** Straw yellow colour, rich in golden undertones.
- Nose** Hazelnuts, dates and candied fruits with a slight vanilla scent.
- Palate** Inviting, full bodied flavour and a reduced acidity level that contributes to the softness of the wine. An excellent balance and fine, long-lasting aftertaste.
- Food pairing** Excellent served with entrées or smoked fishes. It makes a pleasant accompaniment to dishes with mushrooms and truffles. Ronco Broilo is also an interesting companion for full flavoured cheeses.
- Longevity** A wine that is not afraid of ageing, reaching the height of its taste expression in the first three years and then develops elegantly for a period that can easily exceed six years.
- Service** Best served chilled (12 °C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

