

bianco vecchie vigne venezia giulia IGT

description:

To ensure the best quality of the fruit and to preserve the "terroir" characteristics, Roncus began an extensive recovering of the vineyard's old vines. Roncus chose to vinify and age Vecchie Vigne in large Slavonian casks for one year and to keep the wine for two additional years on the lees in stainless steel tanks. This process guarantees a slow maturity and oxidation of the wine and continuous improvement in the bottle, without stripping it of its original freshness. The result is a Friulian wine of great magnitude, rich and complex that is ready the moment when it is sold but it has the potential for improving in the bottle for several years without tiring.

region:



friuli-venezia giulia

producer:

Roncus

grape varieties:

Malvasia and small quantities of Tocai and Ribolla Gialla

harvest:

End of September

production:

19,000 bottles

soil:

Marly; rich in minerals

alcohol:

13.00%

tasting notes:

This white wine with golden nuances in the glass expresses a floral fruity richness with a touch of herbs. The buttery tannins make this medium-bodied wine round and elegant in the mouth with a long flint finish. Wonderful with any semi-soft cheeses and aperitifs and with any meals of seafood, risottos and in particular white meat delicacies.



GAMBERO ROSSO

2002 Vecchie Vigne



2001 Vecchie Vigne



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