

TENUTA RONCALTO



Roncalto is a tiny estate (only 9 hectares or about 22 acres) owned by Az. Ag. Livon. It specializes in the production of two highly selective varietals, Cabernet Sauvignon and Ribolla Gialla, that are perfectly matched with the soil and climatic conditions of Collio. Already having achieved a great reputation, Tonino and Valneo Livon continue to strive for the highest quality wine. After observations and studies throughout Italy, Germany, France and the United States, combined with studies at the University of Udine, they decided to completely alter part of the vineyards their father had created. As you can imagine, people thought they were crazy. Years of testing were required to determine the effects of different soils, elevations, pruning techniques and a multitude of variables on the grapes and ultimately on the wine. Ancient traditions were not forgotten, as they were used to determine the clones of varietals to be used. They went so far as to even reintroduce indigenous vegetation, long gone, next to the vineyards. The result is a line of wines which are of excellent quality and structure.

RIBOLLA GIALLA - CRU

REGION: Collio Friuli

VARIETAL: 100% Ribolla Gialla

COLOR: Straw yellow

BOUQUET: Clean, almost crisp and citrusy, with a touch of vanilla

TASTE: A dry, fresh white wine with generous fullness on the palate. Rich, bright and intricate flavors are surrounded by a viscous medium. Good acid structure gives this wine a beautiful, long finish, with an aftertaste of bitter almond

AGEING: For 8 months 40% of wine in Allier barriques and 60% of wine in stainless steel tanks followed by 6 months of bottle refinement

FOOD PAIRING: Seafood, Thai cuisine and lamb

SERVING TEMP: Chilled: 55° F (13° C)

