

Russolo Friulano Ronco Calaj

Denomination:

Friuli Venezia Giulia D.O.C.

Vine:

Tocai Friulano

Exposure of the vineyards:

North/North West - South/South East

Growing system:

Cappuccina

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

Second half of September

Fermentation temperature:

18/20°Celsius

Duration of fermentation:

7/10 days

Organoleptic notes:

Straw yellow colour veering towards a greenish colour. The taste is velvety, intense, with moderate acidity. The sweet tannins make the characteristic hint of bitter almond less aggressive.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

98 meters above sea level

Plant density:

4.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Not carried out

Bottling period:

Starting from the spring following the harvest

Pairings:

Excellent as an aperitif or accompaniment to fresh cheese, prosciutto and even elaborate first courses. It goes well with white meats and fish dishes. Ideal serving temperature of 10-12 °C.