

ASCEVI

CERÒU RONCO SUPERIORE RIBOLLA GIALLA 2016



Description:

Straw-yellow in color, this wine has a bright and slightly flowery fragrance. It is firmly structured with a fresh and mineral palate.

Winemaker's Notes:

The Ribolla Gialla is an ancient local grape that is grown in the D.O.C. Collio, a hilly area of Friuli, near the border with Slovenia. Manual harvest took place in the second half of September, 2014. Once the must reaches the winery, after clarification, it is fermented at controlled temperatures for about 20 to 25 days. All winemaking and refinement takes place in stainless steel tanks. After approximately six months, the wine is ready to be bottled and enjoyed, with all its fruity and flowery aromas.

Interesting Fact:

“Ceròu” is the old name of area where winery owner Mariano Ascevi first planted vines in the 1970s. He transformed what was mostly forest into vineyards through major excavation work, including the removal of old bombs from the First World War.

Serving Hints:

Served chilled, it is delightful as an aperitif on its own or with fish dishes.

PRODUCER:

Ascevi Luwa

COUNTRY:

Italy

REGION:

Friuli Venezia Giulia; D.O.C. Collio, Gorizia Province

GRAPE VARIETY:

100% Ribolla Gialla

ALCOHOL %:

13%

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	31.97	13.32	9.25	12.40	6x10	89918800175-2	1089918800175-9

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