

ASCEVI

CERÒU RONCO SUPERIORE FRIULANO 2014



Description:

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

Winemaker's Notes:

The Tocai Friulano grapes for this wine are grown in the D.O.C. Friuli Isonzo, a flat area of Friuli, near the D.O.C. Collio and the border with Slovenia. Manual harvest took place at the beginning 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, served with light hors d'oeuvres and appetizers, or with fish dishes and white meats.

PRODUCER:

Ascevi Luwa

COUNTRY:

Italy

REGION:

Friuli Venezia Giulia; D.O.C. Friuli

Isonzo,

Gorizia Province

GRAPE VARIETY:

100% Tocai Friulano

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	33	12.67	9.84	12.75	4X15	89918800193 6

