

ASCEVI

CERÒU RONCO SUPERIORE FRIULANO 2016



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 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, 2016. After a slightly grapes pressing and a clarification of the must, the fermentation starts at controlled temperatures for about 20-25 days. All winemaking and refinement takes place in stainless steel tanks. After approximately six months, the wine is ready to be bottled and enjoyed.

Interesting Fact:

“Ceròu” is the old name for the area where winery owner Mariano Pintar 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% Friulano
ALCOHOL %: 13%%
pH: 3.30
TOTAL ACIDITY: 5.00 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	31.97	13.32	9.25	12.40	6x10	89918800193-6	1089918800193-3

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