



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



ECLISSE

A SUPERIOR WHITE ASSEMBLAGE.

CLASSIFICATION: BIANCO DOC FRIULI COLLI ORIENTALI "ECLISSE".

GRAPES: SELECTION OF THE BEST GRAPES OF SAUVIGNON AND PICOLIT.

SOIL AND VINEYARD: MARLY SOIL OF EOCENE ORIGIN. THE VINEYARD IS PLANTED WITH 3.200-4.000 SINGLE GUYOT-TRAINED VINES PER HECTARE.

VINIFICATION: EACH VINE IS HARVESTED IN ORDER TO REACH A PERFECT MATURATION. PRESSING IS MADE ON WHOLE GRAPES. FERMENTATION OCCURS SEPARATELY FOR EACH GRAPE VARIETY, PART IN TEMPERATURE-CONTROLLED (MAX 18°C) STAINLESS-STEEL VATS AND PART IN ALLIER OAK BARRIQUES. THE LONG CONTACT WITH FINE LEES ALLOWS TO PRODUCE A WINE WITH GREAT EXTRACT AND AROMATIC COMPLEXITY. ONCE ASSEMBLED, "ECLISSE" CUVÉE FURTHER AGES IN TEMPERATURE-CONTROLLED STEEL VATS UNTIL BOTTLING. THEN, THE WINE AGES IN HORIZONTALLY PLACED BOTTLES TO REACH ITS PERFECT EVOLUTION.

APPEARANCE: DEEP STRAW-YELLOW.

NOSE: A HEADY SMELL JOINING SAUVIGNON ELEGANT AROMATICNESS AND PICOLIT FRUIT COMPLEX RICHNESS; GREEN SCENTS, PERFUMES OF WILD FLOWERS AND WHITE PULP FRUITS, SUCH AS PEACH, MERGE IN A FASCINATING FRAGRANCE.

PALATE: FRESHNESS AND MINERALITY COMBINE WITH A GOOD SMOOTHNESS, IN A BODY SHOWING HARMONY, BIG DEPTH AND PERSISTENCE.

ALCOHOLIC STRENGTH: 13% VOL.

IDEAL SERVING TEMPERATURE: 10-12°C.

PAIRINGS: SHELLFISH, EITHER RAW OR STEAMED FISH.

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