

James
Suckling
92 PTS
2019

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2018



TASTING NOTES

Smooth, well-balanced; the palate reflects the nose. The slightly bitterish finish is typical of the Friulano grape.

Deep straw yellow, with gold glints. Redolent of wild-flowers, hay, and almond.

Ideal with Prosciutto di San Daniele, Montasio fresh cheese, and well-structured first courses.

La Roncaia

La Roncaia Friulano

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Friuli Venezia Giulia	Friulano

APPELLATION
DOC Friuli Colli
Orientali

WINERY

La Roncaia was founded in 1998 when the Fantinel family acquired the winery, located in Friuli Colli Orientali, to create a boutique winery able to produce top-quality wines. The philosophy of La Roncaia is to express the uniqueness of Colli Orientali del Friuli terroir, always aiming for the best. The passionate team is guided by the young and talented winemaker, Gabriele Tami, who has received numerous awards and acknowledgements, including the title “Wine Master.” This title was given when La Roncaia was named as one of the top 100 wineries in the world by The Drinks Business in 2020.

La Roncaia vineyards are highly selected hectares nurtured by a passionate and loving team who cherish this “crown jewel” of the Fantinel family.

VINIFICATION

The grapes are harvested in late September at full ripeness. Crushing, followed by cold-maceration for 18 hours, produces a rich, thick must, which starts fermenting in temperature controlled (max 17 °C) stainless-steel vats. After a slow fermentation, the wine is racked and left to mature on its fine lees until spring, with constant and regular battonages. In late spring assemblage is made and the cuvée is allowed to age in steel vats until bottling.

AGING

La Roncaia Friulano is released to the market only after 6 months of bottle ageing in horizontal position.