

# La Roncaia

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

DOC Friuli Colli Orientali



## Eclisse 2024

### VARIETALS

90% Sauvignon Blanc - 10% Picolit

### VINEYARD PHILOSOPHY

Traditional

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1.5 Hectares	Southeast	250 Meters	Gentle Hills	Marly soil, of Eocene origin

YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	4,000	Guyot	25 years

### CLIMATE

Sheltered by the Julian Alps and warmed by Adriatic breezes, Friuli Colli Orientali saw heavy spring rains and a hot late season in 2024, yielding early, balanced grapes with vibrant acidity.

### HARVEST PERIOD

Mid-September.

### VINIFICATION

Pressing was done on whole grapes. Fermentation occurred separately for each variety, partly in stainless steel (max 64°F) and partly in Allier oak barriques. Extended contact with fine lees gave the wine great extract and aromatic complexity.

### AGING

Aged in steel vats, then in horizontally stored bottles to reach optimal evolution.

### LONGEVITY

Less than 15 years

### # OF BOTTLES PRODUCED

12,000

### FIRST VINTAGE PRODUCED

1999

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
14%	5.82 g/l	1.4 g/l	18.9 g/l

### TASTING & PAIRINGS

Appearance: Deep straw-yellow.

Nose: Heady nose combining Sauvignon elegance with Picolit fruit, accented by wild flowers and peach.

Palate: Fresh and mineral, with smoothness, harmonious body, great depth, and lasting persistence.

Pairings: Shellfish and either raw or steamed fish.

Serving Temperature: 50-53°F



James Suckling  
92PTS

Vinous  
91PTS

Wine Enthusiast  
91PTS

AVAILABLE FORMATS

750 ml



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