

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



AVAILABLE FORMATS
750 ml

James Suckling
92PTS

Vinous
91PTS

Wine Advocate
91PTS

Wine Enthusiast
91PTS



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