

RONCHI DI MANZANO



Friulano 2025

Friuli Colli Orientali – DOC

Its cultivation spread significantly during the 19th century, although documents attest to its presence as early as the 18th century, and it has always been considered the quintessential native wine. The Friulano plot is the oldest on the estate, located 200 metres from the winery; the first vines were planted in the 1960s.

Made from Friulano grapes, trained using the cappuccina system, it grows on ponca, the characteristic soil of Friuli Colli Orientali composed of marl and sandstone of Eocene origin.

After harvesting and destemming, the grapes undergo cryo-maceration overnight at a temperature close to 0°C. The wine ferments and matures for about six months in large barrels, which give it roundness and body. After bottling, it continues ageing in bottle for about two months before release.

Tasting Notes:

Straw yellow in colour with greenish highlights. Very intense aroma of wildflowers and ripe fruit.

Dry, full and smooth on the palate, with great intensity. Notes of sweet almond, Abate pear and yellow apple stand out, along with fresh aromatic herbs and summer blossoms on a fine rocky minerality.

Serve at 10–12°C. It pairs perfectly with San Daniele ham, eggs, asparagus, herb omelettes, and soups made with herbs and asparagus.