



CHARDONNAY SOL

Friuli Venezia-Giulia, Italy

Ronco del Gnemiz

Method & Production

The Chardonnay grapes for the 'Sol' grow on 60 year old vines. They are handpicked in the second week of September, gathered in boxes of 20 kilograms and are hand-selected before even leaving the vineyard. Gentle pressing takes place on the whole bunches. The wine is fermented in 228 litre barriques, while malolactic fermentation and refinement takes place in the same barriques of which 30% is new oak. Blending occurs in June and bottling in July.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|----------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| RG0223 | Chardonnay Sol | Chardonnay | 2023 | 13.5% | Cork | 6x0.75lt | No | No | No | No |