“Ronco Bernizza”
Chardonnay DOC Collio

“RONCO BERNIZZA” Chardonnay DOC Collio
"Bernizza" is a local place name: the slope of this hill is remarkable and therefore, in certain parts of the vineyard, a morphological reshaping intervention was necessary to introduce terraced areas in order to make the use of operating machinery less hazardous.

Once upon a time, from the valley floor of Cerò, the summit of Bernizza could be reached by following a path that cuts through the forest.

For this reason, it is a cherished location for the Venica family, a memory of unity and gatherings, and an expression of the magic of the region where the forest merges with the vineyards and the vineyards emerge from the forest.

Technical information:

Alcohol content %
13,50%

Total acidity ‰
4,28‰

Harvest
Grapes were harvested and destemmed between September 2nd and September 20th, 2022.

Bottling
The wine was bottled during the full moons between March and June 2023.

Vinification | Aging
After harvesting, the grapes are macerated for about 14 hours at a temperature of 10/12°C in dedicated containers, protected from oxygen with innovative systems that recycle fermentation carbon dioxide, in order to minimize the use of antioxidants. Approximately 30% of the wine matures in large wooden barrels of 20/27 hectoliters and 5 hectoliters tonneaux, while the remaining portion is aged in stainless steel containers.

Sensory information

Color
Bright yellow with golden hues.

Olfactory notes
Subtle toasty hints, combined with delicate scents of exotic fruits and ripe white-fleshed fruits, harmonize with the freshness of floral notes from jasmine blossoms.

Taste notes
On the palate, it is warm and elegant, pleasantly saline and mineral. It exhibits good complexity with a hint of toasty notes. Simultaneously enveloping and of prolonged persistence.

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Aging potential
Over 10 years

Serving temperature
12/13°C

Formats
Half bottle 37.5 cl
Standard bottle 75 cl
Magnum 1.5 l

To be paired with
Baked Turbot on a bed of buttered potatoes, semi-matured goat cheese caciottine, and tortelli filled with veal and mushroom meat.

Grape variety
Chardonnay is a renowned white grape of French origin belonging to the "international" grape varieties. It is highly adaptable to various climates and terroirs, showcasing a different facet each time it encounters a new soil.

Through our cellar master's skilled use of wood in the winemaking process, a refined and perfectly balanced wine is crafted: the wood enriches the aromatic profile and structure, yet it does not overshadow the grape's inherent characteristics, enhancing the expressive nature of the vineyard site and the region.

Therefore, our "Ronco Bernizza" is undoubtedly a fine interpretation of Chardonnay wine, as acclaimed by leading Italian wine guides.

Vineyard and Vineyard Plot
The Vineyards of this Chardonnay are located within the Friuli DOC region

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