

2023 Harvest

VENICA & VENICA

Vignaioli dal 1930

# “Ronco del Cerò”

Sauvignon DOC Collio

"On February 6th, 1930, Daniele Venica signed a preliminary purchase agreement for a farmhouse in Cerò, a location within the municipality of Dolegna del Collio, thus becoming the progenitor of the Venica family and the founder of the namesake estate.

At that time, the central part of the estate consisted of approximately 10 hectares, including a rural house, a barn, vineyards, fruit trees, and surrounding arable land.

Therefore, the Sauvignon "Ronco del Cerò" is a particularly significant wine for the winemakers of Dolegna, as it evokes the origins of the winery and is historically connected to four generations of the family.



## Technical information



**Alcohol in %**  
13,50%



**Total acidity %**  
5,19‰



### Harvest

Grapes harvested and destemmed during the second and third week of September 2023.



### Bottling

The wine is blended and then bottled on the full moons of March and July 2024.



### Vinification | Aging

After harvesting, the grapes are macerated for about 18 hours at a temperature of 11/12°C in dedicated containers, protected from oxygen with innovative systems that recycle fermentation carbon dioxide, in order to minimize the use of antioxidants. Approximately 10% of the wine matures in large wooden barrels of 20/27 hectoliters, while the remaining portion is aged in stainless steel containers.

## Sensory information



### Color

The greenish hues present in its youth evolve into vibrant shades of intense straw yellow.



### Olfactory notes

The vineyards' different orientations - North, South, and Southeast - provide a broad olfactory spectrum. The South-facing orientation and prolonged afternoon sun exposure bring forth distinct warm and fruity notes of yellow peach and melon; meanwhile, cooler climates contribute the classic elegant and vegetal aromas like elderflower.



### Taste profile

On the palate, it confirms its elegance. The sip is fresh, rich in salinity, with intriguing floral and fruity undertones. It is substantial, well-structured, and possesses a good taste-olfactory persistence.

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**Aging potential**  
Over 10 years



**Serving temperature**  
12/13°C



**Bottle Sizes**  
Half Bottles 37,5 cL  
Classic 75cL  
Magnum 1,5L



### To be paired with

Vegetable ravioli, grilled prawns with lime, fried zucchini flowers, oven-grilled gratin scallops, tagliolini with salmon and aromatic herbs.



### Vineyard

The vineyards of this Sauvignon Blanc are located within the Collio DOC region, spread across the hills and the surroundings of the company complex. The orientation, exposure, and altitude vary, and this results in the grape harvest taking place at different times.



### The vineyard and the vine

Sauvignon Blanc is one of the most internationally recognized grape varieties worldwide, loved by the people of Friuli as a native variety.

A timeless classic, delicate, noble, and elegant. Originating from Bordeaux, in Italy, Sauvignon has found its ideal environment on the marly sandstone soils of the hills of the Collio DOC region, embracing the variability of the soil and climate that now expresses its character.



## Venica & Venica

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