



RONCO DI PREPOTTO
VIGNETI MACORIG DAL 1901



Anatema

White wine DOC COF

Intense golden colour; it is particularly fluid in the glass. The smell reminds of the sunny sweetness of ripe fruit ranging from that of Golden apples to melon, passing through a hint of sweet almond. On the palate it is gentle yet intense, silky, allowing the taste to open up to a flurry of emotions: apple, peach, melon, mango, hazelnut, sweet almond, marzipan, with a fresh and clean ending of acidity and persistence. These characteristics make Anatema a definitely exacting product yet capable of giving great satisfaction and emotions.

At table, its flavour is enhanced by all kinds of soups, fish- and vegetable ones, mushrooms base first courses, baked fish and meats.

Technical Data

- Dry white wine
- **Type of grapes:** Friulano - Malvasia Istriana - Riesling Renano
- **Harvesting season:** first decade of September thru second decade of October
- **Harvesting method:** manual and in crates
- **Vinification:** 80% in stainless steel barrels 20% in barriques - 50% directly in the press 50% maceration
- **Refining:** for nine months on dregs and six more months for refining in bottles