


Ronco dei Tassi (Friuli)

- Sustainable (using chemicals only when absolutely necessary + use of natural solutions like raptor boxes, beneficial insects, supportive crops, etc.)
- Enzymes are used for a better aromatic extraction and tannins. No other additives are used.
- SO₂ is added the wines for stabilization. The average in the white wines is around 120 mg/liter. The average for the reds is less.
- Wines are filtered through sterile filtration (0,45 micron)
-  **Vegan** - Only bentonite for protein stabilization