

RONCO DEL GELSO

FRIULANO “TOC BAS”

DOC Friuli Isonzo Rive Alte

This wine is made from Friulano grapes grown in vineyards in the lower area of Cormons. Like many other Italian native grape varieties, it has a flavour far removed from the so-called international taste, but this does not make it a minor wine. The fruity notes of apples, peaches and apricots are replaced by hazelnuts and bitter almonds. It is a glycerine-rich wine with firm body, characterised by light tannins reminiscent of liquorice. It has a slightly bitter aftertaste, but surprisingly this gives it finesse and nobility. It is always a handsome greenish colour.



IN THE VINEYARDS

Vine density: vines per hectare: 4500

Training system: Guyot

Clones featured: an estate selection plus the R14 clone

Yield per vine: approx. 1,5–2 Kg

IN THE WINERY

Wine processing: white

Maceration: no

Crushing: soft; whole grapes

Fermentation: at a controlled temperature of 19°C with cultured yeasts

Ageing and storage: in 2500-litre oak barrels for one year on the lees

Malolactic fermentation does not take place

PAIRINGS

It is a quintessential food wine. It goes well with numerous dishes, particularly ham; meat and fish Carpaccio; and rice or pasta starters with a sweetish taste due to their high starch content.