

RONCO DEL GELSO

SAUVIGNON “SOTTOMONTE”

DOC Friuli Isonzo Rive Alte



Sauvignon is a difficult grape variety to grow and make into wine, which makes it highly satisfying for good producers. The vineyards are located in Cormons at the foot of the hill, where the soil is deeper and siltier, retaining moisture better. The wine is soft, full and balanced, despite its high acidity and alcohol content, and has the delicate aromatic notes typical of the variety. It is aged on the lees in 2,500-litre oval barrels and bottled in the autumn following the harvest. It is a linear but Mediterranean wine, with unusually good development, in which the palate maintains what the nose promises, displaying good balance and elegance.

IN THE VINEYARDS

Vine density: vines per hectare:5700

Training system: Guyot

Clones featured: R3, 242, 277, 108

Yield per vine: approx. 0,8–1 Kg

IN THE WINERY

Wine processing: white

Maceration: cold-crushed for 12–18 hours

Crushing: destemmed 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

Good with baked white fish, asparagus, seafood, shellfish and dishes with aromatic herbs such as thyme and rosemary.