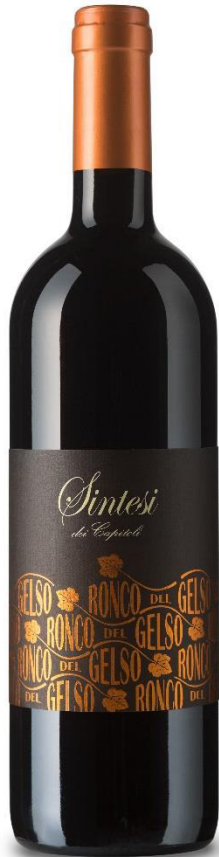


RONCO DEL GELSO

MERLOT “SINTESI DEI CAPITOLI”

DOC Friuli Isonzo Rive Alte



Friuli is the ideal habitat for Merlot. High vine density, low production and extreme ripeness further concentrate the grapes, while the wine's characteristics are enhanced by long maceration and ageing in barrique for two years. It is full and beefy, characterized by sweet tannins and an elegant spicy nose, while the palate is creamy, deep and concentrated. It is an ambitious, aristocratic wine.

IN THE VINEYARDS

Vine density: vines per hectare:5700

Training system: Guyot

Clones featured: Merlot R3, 188

Yield per vine: approx. 1–1,5 Kg

IN THE WINERY

Wine processing: red

Maceration: for 20 days

Fermentatio: at a controlled temperature of 26°C with cultured yeasts

Ageing and storage: in barrique for 2 years on the lees

Malolactic fermentation completed

PAIRINGS

It is a good accompaniment to roast meats, particularly rabbit and poultry; braised red meats; and medium-mature yellow-paste cheeses (Montasio).