



I'm Giorgio Badin and, together with my family, I run the Ronco del Gelso winery in Cormòns, in the province of Gorizia. Our goal is to produce fine wines that are well-typed, age-worthy and packed with personality.

I come from a family of farmers who have always worked the land.

We like to date the year of Ronco del Gelso's birth to 1988, for it was when we bottled our first wine and it marked the beginning of a gradual change that transformed us from livestock farmers to winegrowers.

From those 3,000 bottles whose label first bore the name Ronco del Gelso we have now reached an annual production of 150,000 bottles.



CHARACTERISTICS OF THE WINES

Wines are the product of the varieties from which they are derived, along with the soil, climate and vintage, and also the personality that the producer wishes to impart them. My wines are "secular" in style, far removed from any ideological claims.

They are mealtime wines, designed to accompany food and good company. My wines are defined by my personal winemaking experience, knowledge of grape varieties and their behaviour in this region.

Here the climate and soil give rise to a sweet aromatic quality, full-flavoured rather than acidic body, and prominent fruit.

I have always sought to enhance the finest characteristics of the grapes that I ferment, using non-invasive vineyard techniques that do not detract from the recognisability of the variety.

My ideal wine is balanced and elegant, with sufficient concentration that must never be transformed into muscular body for the mere sake of it.

It must also be age-worthy.

I have often managed to achieve my goal, but I have to admit that not everything always turns out as it should!



CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/13

THE VINEYARDS

Our vineyards are situated on the small plain created by the tributaries of the Isonzo, which extends from the hills of the Collio region towards the Adriatic Sea.

The poor, stony, dry soils are ideal for viticulture. Indeed, poor soils are very important to limit the vigour of the vines and prevent excessive production.

Our vineyard strategies have always respected the distinctive nature of the soil, whose low fertility makes them perfect for high-quality viticulture.

Our vineyards are all single-Guyot pruned and vertical-trellis trained, with a high vine density to promote root competition and canopy restriction. During planting, great attention is paid to the selection of clones and rootstocks, which must be suited to our soils. Green cover is planted in alternating rows.

The vines vary according to the grape varieties and average yields are around 1–1.5 kg per vine.



AZ. AGR. RONCO DEL GELSO di Badin Giorgio

Via Isonzo, 117 - 34071 Cormòns (GO) ITALY - Tel. +39 0481 61310 - Fax +39 0481 634667
www.roncodegelso.com - info@roncodegelso.com
PIVA 00543030316 - Cod.Fisc. BDNGRG65A26D014R

THE TERROIR

The terroir determines the quality of the wines and enhances several grape varieties that are best suited to it.

The soil characteristic of the Isonzo area, and in particular of the Rive Alte subzone, is a very hot, dry soil because it accumulates the heat of the sun.

These characteristics of the subsoil promote the full ripening of the grapes and enhance the flavour of the wines.

The grape varieties that express themselves particularly well here are Pinot Grigio, Sauvignon, Chardonnay, Friulano and Malvasia Istriana, among the white varieties, and Merlot and Cabernet Franc among the reds.

CLIMATE

The geographical location of the Isonzo DOC zone, where our vineyards are situated, has a climate that is partly continental and partly Mediterranean.

In summer the temperature is mitigated by sea breezes from the south, while in winter the area is protected from cold winds by the mountains to the north.

This particular microclimate, with warm days and cool nights, is ideal for the production of firmly structured white wines and several well-typed high-volume reds.

Credits: www.dynamic-art.co.uk / Ph. Massimo Crivellari - Martin Ordeñana



The Evolution of Tradition



This wine comes from the Pinot Grigio vineyards planted in Sot Lis Rivis, after which it is named. It is an opulent wine that is aged in used oak barrels to give an aromatic structure that the grape variety itself does not possess. The harvest is postponed as long as possible to take advantage of a particular characteristic of Pinot Grigio grapes, which lose water and weight if left on the vine when ripe, concentrating the fruity notes. The most interesting vintages are those with hot, warm days around the harvest, which yield a balanced Pinot Grigio Sot Lis Rivis with low acidity and good body supported by richness of flavour. The alcohol content is always high, but never burning, and confers sweetness in conjunction with the prominent fruit. The citrusy nose is unusual for a Pinot Grigio and is echoed on the palate. Do not expect a simple wine, as many do from this variety.

SOT LIS RIVIS

PINOT GRIGIO



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.

SOTTOMONTE

SAUVIGNON



This wine is a blend of Friulano, Riesling, Pinot Bianco and a small amount of Traminer Aromatico, in proportions that vary from vintage to vintage. Its personality is closely associated with the presence of Riesling and Traminer, which give it a highly aromatic German-style character, while Friulano confers vigour and Pinot Bianco delicate ripe fruit. It is fermented in steel, where it subsequently remains ageing on the lees until a few days before bottling. The grape varieties that compose it always mingle well, as required by any self-respecting blend. It is a big, balanced, concentrated wine.

LATIMIS

ISONZO BIANCO



Although Friuli may not be its home – the climate is certainly not the same as in Alsace, so don't expect a German Riesling – the local wines made from this variety are undoubtedly good. They boast excellent acidity and aromatics, which develop the characteristic benzene notes with age. I prefer them at least two years old, when they acquire greater personality.

RIESLING

SCHULZ



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

SINTESI DEI CAPITOLI

MERLOT

NOTES:

.....

.....

.....

.....

.....

.....

.....

.....



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.

TOC BAS

FRIULANO



This wine is made from the grapes of seven Chardonnay vineyards, covering a total area of less than three hectares. Although it is grown all over the world, Chardonnay can be considered a native Friuli variety. It should be noted that, like other grape varieties of French origin, it has been present in the Gorizia area for over 150 years and has adapted to our climate and soils with great and consistent results in winemaking terms. Siet Vignis is aged in 2,500-litre oak barrels, where it remains on the lees for 12 months. It has citrusy notes with hints of golden delicious apples and tropical fruit. It is a prized international variety that has allowed itself to be shaped by the local terroir, taking on its personality.

SIET VIGNIS

CHARDONNAY



The climate and gravelly soils of the Isonzo plain are ideal for this grape variety, which prefers warm, dry soils not too far from the sea. Fermented in steel, it always has a characteristic salty acidity and long body, with a distinctive, highly recognisable personality. Marine sensations are apparent on the nose, along with notes of star anise and ripe fruit, together with the typical spiciness of Isonzo wines.

VIGNA DELLA PERMUTA

MALVASIA



This wine is made from Cabernet Franc and Carmenere grapes, which were until recently confused in Friuli vineyards. We have established that the oldest vineyards destined for the production of this wine are actually constituted by Carmenere, while only the most recent plantings are of Cabernet Franc. Consequently, the label contains only the Cabernet term that sums up the two varieties and is permitted by the DOC regulations in this case. It is a grassy wine without powerful tannins; it is aged on the lees for a year in large barrels to smooth the rough edges of its impetuous nature.

CABERNET



How is a wine born? On an estate like mine it is certainly not the product of market research, but more likely the fruit of an intuition or belief, either mine or that of another member of the family. To be honest, I must admit that I didn't ever think that I would make a dessert wine, but that is what's happening. This is the story of Aur: a few years ago a plot of land adjoining our estate came up for sale. It was a tempting opportunity, so I took out a mortgage and bought it. So far so good, but I still had to tackle the main problem, namely that the 18,000-square-metre plot was planted to Traminer, and if there's one wine that I don't like it's precisely dry Traminer. The conflict between its sweet, aromatic nose and dry, salty palate is the exact opposite of the character that I try to give my wines. At the time I tasted a great many Traminers from all over the world, but none of them served to change my mind. Only those with a sweet aftertaste convinced me, and the dried-grape wines most of all. My tastings resulted in a project for a dessert wine that I called AUR, which means "gold" in Friulian. I built a drying room and tried to understand how to make a high-quality sweet wine using first-rate grapes. The result is contained in 375 ml bottles, which I hope you will enjoy.

AUR

TRAMINER PASSITO