RONCO DEI ROSETI

Colli Orientali del Friuli Rosazzo D.O.C.

Merlot, Cabernet sauvignon, Cabernet franc, Pignolo.

18° C

By hand in crates; from mid-September to the end of September.

Vinification: All the varietals are vinified separately. Maceration takes place in truncated cone-shaped wooden vats for 15 days, alternating between manual punching down, delestage, and pumping over. This is followed by racking and traditional pressing of the pomace. After a night in stainless steel to settle the coarser particles, the wine is racked into new barriques. Malolactic fermentation and several rackings age the wines for 16-18 months, until the final blend. After 5 months of maturation in large barrels, the wine is bottled. The wine ages for another 2 years in bottle before being released.

Tastings: Deep ruby red in color with purple highlights. Ronco dei Roseti offers a multitude of sensations on the nose, beginning with ripe red fruit and moving on to leather and spices, passing through dried fruit and licorice in a warm and enveloping fusion. On the palate, it is complex, intense, and harmonious; notes of blackcurrant, blueberry, plum, dried fig, coffee, and cocoa are evident. The sensation is complete; fullness, intensity, and persistence make this wine, the company's flagship, a product to try now or to let age for years in your cellar. Either way, it will be a wine that never disappoints.

Pairings: Roast veal shank, leg of lamb, spit-roasted duck and mallard, roast shank, grilled meat, stew, grilled liver, are just some of the dishes that can be accompanied by this "very Friulian Bordeaux blend".