

RONCO DEL GELSO

BIANCO “LATIMIS”

DOC Friuli Isonzo



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.

IN THE VINEYARDS

Vine density: vines per hectare: 4500 Friulano and Traminer – 5700 Pinot Bianco

Training system: Guyot

Clones featured: various

Yield per vine: approx. 1–1.5 Kg

IN THE WINERY

Wine processing: white

Maceration: no

Crushing: soft; whole grapes

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

Ageing and storage: in steel until bottling

Malolactic: Wine processing does not take place

PAIRINGS

It is a classic appetiser wine, for aperitifs and pairing with canapés.