

RONCO DEL GELSO

RIESLING “SCHULZ”

DOC Friuli Isonzo

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.



IN THE VINEYARDS

Vine density: vines per hectare:5700

Training system: Guyot

Clones featured: R1

Yield per vine: approx. 1–1,5 Kg

IN THE WINERY

Wine processing: white, after short drying in conditioning loft

Maceration: no

Crushing: whole grapes

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

Ageing and storage: in steel on the fine lees until bottling

Malolactic: Wine processing does not take place

PAIRINGS

It goes well with pasta or rice dishes with melted butter, as its acidity helps cleanse the palate.