

# RONCO DEL GELSO

## MERLOT “SINTESI DEI CAPITOLI”

DOC Friuli Isonzo



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 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.

### 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:** yes, for 20 days

**Wine processing:** at a controlled temperature of 26°C with cultured yeasts

**Ageing and storage:** in 2,500-litre oak barrels for 2 years

**Malolactic:** wine processing completed

### PAIRINGS

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