

RONCO DEL GELSO

MALVASIA “VIGNA DELLA PERMUTA”

DOC Friuli Isonzo



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.

IN THE VINEYARDS

Vine density: vines per hectare: 5700

Training system: Guyot

Clones featured: estate selection

Yield per vine: approx. 1–1,2 Kg

IN THE WINERY

Wine processing: white

Maceration: cold-crushed for 12–18 hours

Crushing: destemmed 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 is ideal served chilled with grilled fish or baked white fish. It is also an excellent aperitif and a summer wine par excellence.