

RONCO DEL GELSO

RIESLING “SCHULZ”

IGT VENEZIA GIULIA



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

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

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

Malolactic fermentation does not take place

PAIRINGS

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