

RONCO DEL GELSO

BIANCO “LATIMIS”

DOC Friuli Isonzo



This wine is a blend of Pinot Bianco, Riesling 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 a highly aromatic German-style character, while Pinot Bianco provides a delicate ripe fruit. It is fermented in steel and aged in 2,500-litre oak barrels, where it remains on the lees for 12 months. The grape varieties compounding 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 Traminer – 5700 Pinot Bianco and Riesling

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

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

Ageing and storage: in 2500-litre oak barrels for one year on the lees

Malolactic fermentation does not take place

PAIRINGS

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