

RONCO DEL GELSO

ROSATO “ROSIMI”

DOC Friuli Isonzo



A rosé wine is capable of revealing the soul of black grapes. If they are not macerated, but immediately pressed like white grapes, they yield wines with backbone and character. This is the case of Rosimi. It is made from Merlot and is aged on the lees for a year in large 2,500-litre oak barrels. This softens the aromas and rounds the edges, creating a broad, creamy, complex palate.

IN THE VINEYARDS

Vine density: vines per hectare:5700

Training system: Guyot

Clones featured: R3, 188

Yield per vine: approx. 1–1,5 Kg

IN THE WINERY

Wine processing: white

Maceration: no

Crushing: whole grapes

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

Ageing and storage: in 2,500-litre oak barrels for 12 months on the lees

Malolactic: Wine processing does not take place

PAIRINGS

It is a summery wine, for aperitifs or cold dishes, raw fish and crudités.