

RONCO DEL GELSO

“CABERNET”

DOC Friuli Isonzo



This wine is made of Cabernet franc and Carmenere grapes, until recently confused in Friuli vineyards. We ascertained that the oldest vineyards destined to produce this wine are Carmenere, whereas only the most recent vineyards are of Cabernet Franc. For this reason in the label we use only the definition “Cabernet” summarizing the two grapes and allowed by DOC in this situation. It is aged for one year in steel tanks on total lees in order to mitigate the edges of an impetuous character. The result is a wine with personality, never heavy, with a brilliant and intense color, without a powerful tannic structure but with a pleasant roundness and finesse.

IN THE VINEYARDS

Vine density: vines per hectare:5700

Training system: Guyot

Clones featured: 30% Carmenere R9 characterized by a grass flavor – 70% clones of French origin, with sweet tannins

Yield per vine: approx. 1–1,5 Kg

IN THE WINERY

Wine processing: red

Maceration: destemmed grapes for 15 days

Fermentation: at a controlled temperature of 26°C with cultured yeasts

Ageing: in steel tanks for 12 months on the lees

Malolactic fermentation completed

PAIRINGS

It is an excellent match for grilled meats or hamburgers. In Friulian taverns it is served with salami and cheese.