

RONCO DEL GELSO

PINOT GRIGIO “SOT LIS RIVIS”

DOC Friuli Isonzo Rive Alte

This wine comes from the Pinot Grigio vineyards planted in Sot Lis Rivis, after which it is named. It is an opulent wine that is aged in used oak barrels to give an aromatic structure that the grape variety itself does not possess. The harvest is postponed as long as possible to take advantage of a particular characteristic of Pinot Grigio grapes, which lose water and weight if left on the vine when ripe, concentrating the fruity notes. The most interesting vintages are those with hot, warm days around the harvest, which yield a balanced Pinot Grigio Sot Lis Rivis with low acidity and good body supported by richness of flavour. The alcohol content is always high, but never burning, and confers sweetness in conjunction with the prominent fruit. The citrusy nose is unusual for a Pinot Grigio and is echoed on the palate. Do not expect a simple wine, as many do from this variety.



IN THE VINEYARDS

Vine density: vines per hectare: 5700

Training system: Guyot

Clones featured: Pinot grigio R6

Yield per vine: approx. 1–1.2 Kg

IN THE WINERY

Wine processing: white

Maceration: no

Crushing: soft; whole grapes

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

Ageing and storage: in 2500-litre oak barrels for a year, followed by bottling

Malolactic: Wine processing does not take place

PAIRINGS

It is good with numerous dishes, but is excellent with raw tuna and swordfish and with all oily fish dishes. It is also a good accompaniment to food with citrus marinades.