

RONCO DEL GELSO

“CABERNET”

DOC Friuli Isonzo



This wine is made from Cabernet Franc and Carmenere grapes, which were until recently confused in Friuli vineyards. We have established that the oldest vineyards destined for the production of this wine are actually constituted by Carmenere, while only the most recent plantings are of Cabernet Franc. Consequently, the label contains only the Cabernet term that sums up the two varieties and is permitted by the DOC regulations in this case. It is a grassy wine without powerful tannins; it is aged on the lees for a year in large barrels to smooth the rough edges of its impetuous nature.

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

Malolactic fermentation completed

PAIRINGS

I recommend drinking this wine young. In Friuli it is served in taverns with salami and cheese.