



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



FUSCO

MADE FROM MERLOT GRAPES.

NIMIS

CLASSIFICATION: MERLOT DOC FRIULI COLLI ORIENTALI.

ORIGIN: ESTATE VINEYARDS IN THE MUNICIPALITY OF NIMIS.

GRAPES: MERLOT.

SOIL AND VINEYARD: MARLY SOIL OF EOCENE ORIGIN. THE VINEYARD IS PLANTED WITH 3.500 SINGLE GUYOT-TRAINED VINES PER HECTARE.

VINIFICATION: MERLOT GRAPES, PICKED AT PEAK RIPENESS, ARE PARTIALLY RAISINED FOR ABOUT 8 WEEKS. THIS DRYING METHOD, CHARACTERISTIC OF LA RONCAIA STYLE, AIMS AT OBTAINING A MORE STRUCTURED, WELL-ROUNDED AND FRUITY WINE. THE GRAPES ARE DESTEMMED BUT NOT CRUSHED AND FERMENTED IN STAINLESS STEEL TANKS. AFTER MACERATING FOR ABOUT 25 DAYS THE WINE IS RACKED AND TRANSFERRED TO BARRIQUES. THE WINE RESTS IN THE BARRIQUES FOR 18 MONTHS DURING WHICH IT SLOWLY AGES. THE WINE FURTHER AGES IN THE BOTTLE TO GET MORE MATURE AND BALANCED.

APPEARANCE: RUBY RED WITH GARNET TINGES.

NOSE: A MULTI-LAYERED AROMATIC SET, MERGING TYPICALLY HERBACEOUS SCENTS AND INTENSE PERFUMES OF RED BERRIES, IN A FINE, CLEAN AND ELEGANT COMPLEXITY.

PALATE: STRUCTURALLY BALANCED, WARM, SMOOTH, APPROPRIATELY TANNIC; LA RONCAIA FUSCO IS AN ENGROSSING AND LONG-LASTING WINE.

ALCOHOLIC STRENGTH: 14,5% VOL.

IDEAL SERVING TEMPERATURE: 18-20°C.

PAIRINGS: EITHER TASTY RED MEAT OR SAVOURY FIRST COURSES.

LA RONCAIA

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