



## Friulano TOC BAS Isonzo DOC

### PRODUCER'S STORY

The 25 hectares of Ronco del Gelso vineyards are located in the north-eastern edge of Italy in the Friuli Isonzo DOC area. It is a family-run estate founded in 1988 by Giorgio Badin who transformed his father's livestock farm into a winery. From a few thousand bottles today it produces about 150,000 bottles a year. The originality of the wines of Ronco del Gelso is due to the ideal climate for the maturation of quality grapes where the flows of fresh air from central Europe mix with the warm Adriatic winds and the stony, calcareous and very dry alluvial soil of the Isonzo area. Giorgio Badin has always believed that the best oenology is done only with extremely high-quality raw materials, so the utmost importance is given to the vineyard and the care with which the grapes are prepared. The white grapes are pressed whole, trying to preserve as much as possible the varietal aromas, then some mature in large wood and others in steel, but all remain on the lees for a long time. The reds are vinified in the traditional way with long maceration followed by a long aging in wood. The wines obtained are balanced wines of European taste capable of lasting many years in the bottle, always evolving in a positive way where finesse and elegance are the most present characters. They are wines that in addition to the variety tell where they come from.

### WHAT'S IN IT?

VINTAGE	2017
GRAPE VARIETY	100% FRIULANO
REGION	FRIULI V.G. - ITALY
WINEMAKER	BADIN GIORGIO
ALCOHOL (ABV)	13,0%
STYLE	ELEGANT, COMPLEX, LONG AGING
FARMING	SUSTAINABLE
AWARD	94 CERNILLI - SOLE VERONELLI – 92 FSW

### WHAT HAPPENED IN 2017?

The 2017 vintage had a rainy spring and a typically Mediterranean hot and dry summer, characteristics that lead to wines of volume and sensations of ripe fruit.

### WHAT DOES IT TASTE LIKE?

Like many other Italian native grape varieties, it has a flavour far removed from the so-called international taste, but this does not make it a minor wine. The fruity notes of apples, peaches and apricots are replaced by hazelnuts and bitter almonds. It is a glycerine-rich wine with firm body, characterised by light tannins reminiscent of liquorice. It has a slightly bitter aftertaste, but surprisingly this gives it finesse and nobility.

### WHAT TO DRINK IT WITH?

It is a quintessential food wine. It goes well with numerous dishes, particularly ham; meat and fish Carpaccio; and rice or pasta starters with a sweetish taste due to their high starch content.