



Pinot Grigio Sot Lis Rivis 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	2018
GRAPE VARIETY	100% PINOT GRIGIO
REGION	FRIULI V.G. - ITALY
WINEMAKER	BADIN GIORGIO
ALCOHOL (ABV)	13,5%
STYLE	ELEGANT, COMPLEX, LONG AGING
FARMING	SUSTAINABLE
AWARD	BEST ITALIAN PINOT GRIGIO CERNILLI

WHAT HAPPENED IN 2018?

The 2018 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?

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 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.

WHAT TO DRINK IT WITH?

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