



Riesling Schulz 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	2015
GRAPE VARIETY	100% RIESLING
REGION	FRIULI V.G. - ITALY
WINEMAKER	BADIN GIORGIO
ALCOHOL (ABV)	14,0%
STYLE	ELEGANT, COMPLEX, LONG AGING
FARMING	SUSTAINABLE
AWARD	

WHAT HAPPENED IN 2015?

The 2015 vintage was cool without particularly high heat peaks: these vintages give more fruity and vertical wines. Remains, however, a wine with a strong technical imprint.

WHAT DOES IT TASTE LIKE?

Although Friuli may not be its home – the climate is certainly not the same as in Alsace, so don't expect a German Riesling – the local wines made from this variety are undoubtedly good. They boast excellent acidity and aromatics, which develop the characteristic benzene notes with age.

WHAT TO DRINK IT WITH?

It goes well with pasta or rice dishes with melted butter, as its acidity helps cleanse the palate.