

RONCHI DI MANZANO



RONC DI SUBULE

MERLOT

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA



GRAPE VARIETY

Merlot 100%

TYPE OF PLANT

Guyot

SOIL COMPOSITION

Marl and sandstone flysch of Eocene origins "ponca" that characterizes the Friuli Colli Orientali.

INSTALLATION YEAR

1990

MACERATION WITH SKINS

12 days

VINIFICATION:

Obtained handpicked selected grapes whose vineyards are located below the cellar in Manzano.

Diraspigiatura and fermentation at controlled temperature.

Vinification, maceration with the skins for an average of 12 days, after that the wine is putted into oak barriques for a period of approximately 12 months.

AGENING:

Refinement in new French oak 2,25 hl barriques for one year.

TASTING NOTES:

Ruby red color, dense, consistent. Intense and complex aromas. Blackberry jam, liquorice, black pepper, cloves.

Ideal for ageing. Excellent balance with sweet tannins, rich nose, long and clear final.

Ideal to be paired with wild game, red meat, braised dishes and stewed.

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