

*di Lenardo*  
DAL 1878

RONCO NOLE'  
UVAGGIO ROSSO

## RONCO NOLE' – VINO ROSSO

Intense ruby red , the palate reveals a wealth of soft round taste, fine-grained tannins; great breadth of flavour, mouthfilling weight and superb intensity.

A perfect symphony of the three grapes that compose it. The Merlot gives softness and tenderness to the structure, The Cabernet ( a mix of Cabernet Franc and Cabernet Sauvignon ) lends its spicy notes and to conclude The Refosco add some acidity and ruby colour to the whole.

**FOOD PAIRING: Meat.** The obvious pair. Especially slightly fattier steaks like ribeye and sirloin, served rare to medium. Beef short ribs and other braised beef dishes. Butterflied lamb, chargrilled steak, venison. Dishes like cassoulet or duck with olives if they're more rustic. Roast goose. Glazed ham. Roast or grilled lamb: A butterflied leg of lamb or a lamb steak with rosemary is always a winner. Add a gratin dauphinoise on the side and you're in clover. **Cheese.** Brie and similar cheeses. Milder blue cheeses such as Gorgonzola dolce. Blue cheeses like Gorgonzola work well especially in combination with a steak or a burger. A side of cheesy polenta will also help show off a good cab.

**BOTTLES PRODUCED:** around 50.000

**FIRST VINTAGE:** 1993

**GRAPE VARIETY:** 50% Merlot , 25% Cabernet , 25% Refosco

**ALCOHOL:** 13%

**GROWING AREA:** FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

**TRAINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Hand harvested.

Once the grapes have been separated from the stems, the cool temperature maceration / fermentation phase is completed within around 10 days.

The wine is left to settle after the pressing process, then it is raked into stainless steel tanks where it goes through the natural process of malolactic fermentation, which is the conversion of harsher Malic acid to a softer Lactic acid.

The presence of Lactic acid promotes a subtle rounder wine that is pleasantly mellow and less abrasive to the palate. The wine is drawn off the lees and then aged for 12 months in small american oak barrels.

Finally, after have been bottled, we leave it to rest for at least 2 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 7-8 years.

**SERVING TEMPERATURE:** 18-20°



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