



# LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



## FUSCO

MADE FROM  
MERLOT GRAPES.

**CLASSIFICATION:** MERLOT DOC FRIULI COLLI ORIENTALI.  
**GRAPES:** MERLOT.

**SOIL AND VINEYARD:** MARLY SOIL OF EOCENE ORIGIN.  
THE VINEYARD IS PLANTED WITH 3.500 SINGLE GUYOT-  
TRAINED VINES PER HECTARE.

**VINIFICATION:** MERLOT GRAPES, PICKED AT PEAK RIPENESS,  
ARE PARTIALLY RAISINED FOR ABOUT 8 WEEKS.

THIS DRYING METHOD, CHARACTERISTIC OF LA RONCAIA  
STYLE, AIMS AT OBTAINING A MORE STRUCTURED, WELL-  
ROUNDED AND FRUITY WINE. THE GRAPES ARE DESTEMMED  
BUT NOT CRUSHED AND FERMENTED IN STAINLESS STEEL  
TANKS. AFTER MACERATING FOR ABOUT 25 DAYS THE WINE  
IS RACKED AND TRANSFERRED TO BARRIQUES.

THE WINE RESTS IN THE BARRIQUES FOR ABOUT 36 MONTHS  
DURING WHICH IT SLOWLY AGES. THE WINE FURTHER AGES  
IN THE BOTTLE TO GET MORE MATURE AND BALANCED.

**APPEARANCE:** RUBY RED WITH GARNET TINGES.

**NOSE:** A MULTI-LAYERED AROMATIC SET, MERGING TYPICALLY  
HERBACEOUS SCENTS AND INTENSE PERFUMES OF RED BERRIES,  
IN A FINE, CLEAN AND ELEGANT COMPLEXITY.

**PALATE:** STRUCTURALLY BALANCED, WARM, SMOOTH,  
APPROPRIATELY TANNIC; LA RONCAIA FUSCO IS AN  
ENGROSSING AND LONG-LASTING WINE.

**ALCOHOLIC STRENGTH:** 14,5% VOL.

**IDEAL SERVING TEMPERATURE:** 18-20°C.

**PAIRINGS:** EITHER TASTY RED MEAT OR SAVOURY FIRST COURSES.