

RONCÚS

Val di Miez

Indicazione Geografica Tipica – Venezia Giulia*

Val di Miez is a blend of Merlot and Cabernet Franc black grape varieties that originate in Bordeaux. They give the wine its fruity aromas and pleasant grassy notes. Val di Miez has good ageing potential; its spicy aromas will increase with time. If you forget a bottle in your cellar you will be in for a pleasant surprise when you eventually uncork it.

Composition

80% Merlot – 20% Cabernet Franc.

Vineyards

Capriva del Friuli and Cormons - Gorizia, Friuli Venezia Giulia.
These vineyards are more than forty years old.

Soil

Grown in hills on marlstone rich, and on plains on shallow stony, soils.

Viticulture

Organic grassed vineyards, manually harvested at the beginning of October.

Winemaking

Destemming, then twenty days for the maceration of skins. Spontaneous fermentation occurs with native yeasts at 28° C. to complete malolactic fermentation.

Ageing

Aged in 5 hectolitre oak barrels for eighteen months.

Bottling

Bottled in summer using non-sterile filtration.

*Indicazione Geografica Tipica (IGT) is an official Italian wine classification. It specifies the geographic area of production and indicates its making follows the standards of that area.

