



EMPSON & CO.
Experience Italy in a Wine glass



Collio Bianco Fosarin DOC

Ronco dei Tassi is a family-owned and run estate, founded in 1989 when Fabio Coser and his wife Daniela bought their first 9 hectares (22 acres) in Collio Goriziano, in the township of Cormons in Friuli. The estate now extends 30 hectares (75 acres) of which 18 (45 acres) are under vine, all located in a beautiful natural park, which is protected by the region of Friuli. Ronco dei Tassi takes its name from the way the vineyard are set up: ronchi in Italian means terracing. They are set up this way so the vines get the most sun possible. While tassi, means badger in Italian, which reminds us of the small groups of badgers that visit the property during harvest to sample the ripe and juicy grapes. The winemaking team believes that great wines are made in the vineyard and they thus spend a lot of time up close and personal with the vines with the aim of cultivating perfect and healthy grapes to be transformed, using the least invasive and most natural ways possible, preserving the innate characteristics of the grapes, the terroir and of course, the vintage. Fosarin is a Collio Bianco DOC from a vineyard of the same name, measuring 2.5 hectares/6 acres. It is a blend of equal parts Pinot Bianco and Friuliano and 20% Malvasia. The former ferments in barrique, while the latter two in stainless steel. The result is a rich, elegant, structured and fragrant wine with balanced acidity and alcohol. It is a classic example of Friuli's unique terroir.

Wine exported to: Japan, Canada, Australia

Most recent awards

GAMBERO ROSSO: Tre bicchieri

WINE ENTHUSIAST: 90

ULTIMATE WINE CHALLENGE: 91

WINE SPECTATOR: 87

JAMES SUCKLING: 94

WINE ADVOCATE: 94

VINOUS: 90



Winemaking and Aging

Grape Varieties:	30-40% Tocai Friulano, 20% Malvasia, 40-50% Pinot Bianco
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-12 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Malolactic fermentation:	Partial
Fining agent:	none
Aging containers:	Barriques and stainless steel
Container size:	225 l
Container age:	old
Type of oak:	Allier
Bottling period:	July

Aging before bottling:	8 months
Aging in bottle:	6 months
Closure:	Diam Cork

Vineyard

Organic:	No
Vineyard name:	Fosarin
Vineyard location:	Collio, Friuli Venezia Giulia
Vineyard size:	2.5 hectares (6.2 acres)
Soil composition:	Arenaceous marl
Vine training:	Capuccina
Altitude:	180 meters (590 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	1.5-1.5 kg per vine
Exposure:	Southern, southeastern
Years planted:	1969
Age of vines:	50 years
Time of harvest:	Late September
First vintage of this wine:	1990
Total yearly production (in bottles):	12,500

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow, delicate bouquet, elegant, distinct finesse; fresh and fruity in youth, then ample and spicy from its 2nd year. Full, dry, well balanced, wonderful depth and richness.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Its structure and complexity can stand up to rich, structured food, flavorful first courses, fish, white meat, medium-seasoned cheese.
Aging potential:	20 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Fabio Coser

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