



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Collio Rosso Cjarandon 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. A very special red only released in excellent vintages. A Bordeaux blend of Merlot, Cabernet Sauvignon and Cabernet Franc from a very small vineyard. The wines ages in a mix of new and used barrique for thirty months and then in bottle for twenty-four months. Black cherry, eucalyptus and a long finish.

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**Wine exported to:** Japan, Canada, Australia

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# Most recent awards

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## Winemaking and Aging

Grape Varieties:	60% Merlot, 30% Cabernet Sauvignon , 10% Cabernet Franc
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	25-30 °C (77-86 °F)
Length of maceration:	18/20 days
Malolactic fermentation:	Yes
Fining agent:	none
Aging containers:	Barriques
Container size:	225 l
Container age:	80% new - 20% second use
Type of oak:	Allier
Bottling period:	July
Aging before bottling:	30 months
Aging in bottle:	24 months
Closure:	Diam Cork



## Vineyard

Organic:	No
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Vineyard name:	Cjarandon
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	1 hectare (2.5 acres)
Soil composition:	Arenaceous marl
Vine training:	Spurred Cordon
Altitude:	180 meters (590 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	1.2-1.3 kg per vine
Exposure:	Southern, southeastern
Years planted:	1989
Age of vines:	30 years
Time of harvest:	early October
First vintage of this wine:	1994
Total yearly production (in bottles):	6,000



## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with subtle garnet reflections from the 4th year of cellar age, the nose is ample, intense and persistent, with excellent fruit and increasing complexity; on the palate, round, full, intense, with a beautifully long finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Flavorful first courses, red meat, seasoned cheese
Aging potential:	20 years
Alcohol:	Alc. cont. 13.5% by vol.

Winemaker:

Fabio Coser

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