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Experience Italy in a Wine glass



Picolit Collio 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. Picolit is native to Friuli and produces very small grape clusters, hence, the yields are often very small. But the grapes are very sweet are thus used to make dessert wine more often than not. The grapes for Ronco dei Tassi's are harvest a couple of weeks after peak ripeness and are then dried on racks for a month and half. The wine ages in very small oak barrels for about twenty-four months and then spends another twenty-four in bottle. Incredibly concentrated, balanced and persistent, with typical notes of apricot and fig.

Wine exported to: Japan, Canada, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Picolit
Fermentation container:	Oak barrels
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Malolactic fermentation:	Yes
Fining agent:	none
Aging containers:	Barriques
Container size:	118 l
Container age:	old
Type of oak:	Allier
Bottling period:	July
Aging before bottling:	24 months
Aging in bottle:	24 months
Closure:	Diam Cork



Vineyard

Organic:	No
Vineyard location:	Cormons, Friuli Venezia Giulia

Vineyard size:	.8 hectares (2 acres)
Soil composition:	Arenaceous marl
Vine training:	Capuccina
Altitude:	150 meters (490 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	1.5-1.5 kg per vine
Exposure:	Southeastern
Years planted:	1984
Age of vines:	35 years
Time of harvest:	early October
First vintage of this wine:	2002
Total yearly production (in bottles):	1,000



Tasting Notes and Food Pairings

Tasting notes:	Amber in color, the bouquet is intense, elegant, showing great finesse and recalling apricots and dried figs. On the palate, lush, sweet and well balanced, with amazing concentration and persistence.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	This nectar is so unique it is best sipped on its own, as a vino da meditazione; or at the end of the meal, either alone or with desserts worthy of its depth and complexity
Aging potential:	20 years
Alcohol:	Alc. cont. 15% by vol.
Winemaker:	Fabio Coser

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