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Experience Italy in a Wine glass



Pinot Grigio 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) and about half were already planted with grapes. It is located in Collio Goriziano, in the township of Cormons in Friuli. The estate extends 30 hectares (75 acres) of which 18 (45 acres) are under vine, all are located in a beautiful natural park, which is protected by the region of Friuli. The altitude of the vineyards run about 122-183 meters (400-600 feet) above sea level. 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 grape, the terroir and of course, the vintage. From three clones of Pinot Grigio and rather old (twenty-five years) vines, with ideal exposure. A delightful, round, structured and elegant version of a popular wine.

Wine exported to: Japan, Canada, Australia

Most recent awards

WINE ENTHUSIAST: 90

Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
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:	Stainless steel
Bottling period:	March
Aging in bottle:	1 month
Closure:	Diam Cork

Vineyard

Organic:	No
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	4.5 hectares (11 acres)
Soil composition:	Arenaceous marl

Vine training:	Capuccina
Altitude:	150 meters (490 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	1.5-1.5 kg per vine
Exposure:	Southeastern
Years planted:	1989
Age of vines:	30 years
Time of harvest:	Early September
First vintage of this wine:	1990
Total yearly production (in bottles):	32,000



Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with subtle pink reflections; floral, fruity, delicate nose showing great elegance and finesse confirmed on the full, persistent, mellow palate.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Excellent with pasta, risotto, fish and white meat even w/flavorful sauces
Aging potential:	10 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Fabio Coser