



# RONC DI BIANCA

ROSAZZO

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## MERLOT

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**Grape variety**

Merlot

**Alcohol content**

13% vol.

**Appellation**

D.O.C. Friuli Colli Orientali

**Soil**

Eocene marl, clay

**Planting layout**

Guyot

**When Harvested**

Grape harvesting depends on weather conditions experienced throughout the growing season, usually at the end of September or start of October.

**Method of Harvesting**

Bunches of grapes are selected by hand and placed in baskets.

**Vinification**

The grapes are first destalked and then pressed and the extracted must is left to macerate for 10-15 days on the skins, occasionally being pressed by hand so that it may take on color and be enriched with tannins from the skins.

**Refinement**

When alcoholic fermentation is almost finished, the wine is transferred to 500 liter barrels of seasoned French oak, where it completes its malolactic fermentation. After aging for 6-7 months in oak, the wine is transferred to stainless steel tanks and then immediately bottled.

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**Characteristics**

A deep ruby red color. An enveloping, lightly herbal fragrance, with hints of sour cherries, raspberries, blackberries and bilberries. If aged the bouquet evolves to reveal spicy notes. Dry, structured, and savory on the palate.

**Pairings**

A perfect accompaniment for both white and red meats, it also goes well with roasts and mature cheeses.

**Ideal Temperature**

Serve in ample glasses at 18-20°C.

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