



RONC DI BIANCA

ROSAZZO

TAZZELENICHE

Grape variety

Tazzelenghe

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.

Characteristics

A deep ruby red color, tending towards violet. Intense, fruity aroma. If aged the bouquet develops extremely spicy notes. A robust, meaty wine, with nicely balanced tannins and acidity that give this wine its name, which in Friulian means 'tongue-cutter'. An excellent candidate for cellaring.

Pairings

Perfect with steaks and vintage cheeses.

Ideal Temperature

Serve in ample glasses at 18-20°C.

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