

ROSSO FRIULI COLLI ORIENTALI BURI BELLARIA

Friuli-Venezia Giulia, Italy

Ronco del Gnemiz

Method & Production

Merlot vines around 90 years old and Refosco vines approximately 20 years old, situated in the village of Buttrio. The vineyard rests on marl soils and is trained using the single Guyot system. The two varieties are harvested together and, after full destemming, co-ferment in open stainless-steel vats. Maceration and fermentation last about three weeks, followed by malolactic fermentation in French oak barrels, 50% of which are new. The wine is then aged in the same barrels for roughly 20 months with occasional rackings. Bottled without fining or filtration to preserve purity and character.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
RG5122	Rosso Friuli Colli Orientali Buri Bellaria	Refosco: 10% Merlot: 90%	2022	14.0%	Natural Cork	6x0.75lt	No	No	No	No