



## RONCO DEL GNEMIZ

Friuli Venezia-Giulia, Italy



Owned and managed by Serena Palazzolo and her sons, Ronco del Gnemiz has been one of Friuli Venezia-Giulia's leading wineries for more than a decade. Purchased in the 1960s, Serena took over from her father in the early nineties when she returned home after college graduation. Her management has pushed the winery to new heights due to their commitment to uncompromising quality through natural viticulture and maintaining low yields. Serena and her partner/fellow winemaker, Christian Patat, attribute the wines age-ability to their deep-rooted respect for the terroir, preservation and improvement.

The 10 hectare estate sits on the hill of Rosazzo. Despite the vineyards' south-facing exposure, the summer heat is tempered by sea breezes and the vineyards are sheltered by the Alps. Friuli does not always have a gentle climate and often suffers harsh winters in comparison to the good summers, and has also endured its fair share of freak, heavy rainstorms, for which the Northwestern region is renowned. If it weren't for the good North winds known as 'Bora' which dry out the land, it would be impossible to manage the drenched vineyards. Ronco del Gnemiz is lucky to have vineyards based on Friuli's prized sandstone soil 'Ponca' which comprises many layers of soil built up over millions of years making it rich in minerals and microelements which give the wine a highly distinctive character.

Ronco del Gnemiz wines are characterised by bright acidity in the whites, with a very careful use of oak, while the reds adopt a classic Bordeaux style and austere tannins. All wines are made with fully mature grapes which are never overripe, and subsequently the rich fruit is the focus for both reds and whites. It is the purity, length and display of true varietal style which places Serena's wines among the gems of the region, and make them a testament to her commitment and passion.

*(Chardonnay Sol 2015) "The 2015 Chardonnay Sol is an intriguing white. A hint of Burgundian-inspired reduction leads to white orchard fruit, mint, slate, crushed rocks and white pepper. In this warm vintage, the intention here was clearly to preserve freshness. That comes through loud and clear in this beautifully delineated, if somewhat atypical, Friulian Chardonnay. To be fully appreciated, the Sol needs to be approached with an open mind and palate, as it is quite unusual for an Italian or Friulian white. I loved it. The Sol emerges from vines that are nearly 60 years old." 93 points, Antonio Galloni, Vinous Media (February 2017)*

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>White Wine</b>					
RG2218	Sauvignon Salici - Organic	2018	14.5%	Cork	6X0.75lt
RG1719	Chardonnay Ronco Basso - Organic	2019	13.5%	Cork	6X0.75lt
RG0219	Chardonnay Sol - Organic	2019	13.5%	Cork	6X0.75lt
RG2519	Friulano Buri Bellaria - Organic	2019	13.0%	Cork	6X0.75lt
RG2019	Sauvignon Peri - Organic	2019	13.5%	Cork	6X0.75lt
<b>Red Wine</b>					
NE0318	Nec-otium Cabernet Franc di Jacapo	2018	14.0%	Cork	6X0.75lt
RG4017	Schioppettino - Organic	2017	14.0%	Cork	6X0.75lt
RG2318	Rosso Buri Bellaria - Organic	2018	14.0%	Cork	6X0.75lt