

# RONCO DEI TASSI

# Friuli-Venezia Giulia

**Cormons, Province of Gorizia**

*Established: 1989*

*Owner: Coser family*

*Winemakers: Fabio & Enrico Coser*

*Production: 110,000 bottles*

*Hectares under vine: 22*

*Viticulture: Conventional*



This small gem in the heart of Collio was established in 1989 by highly respected oenologist Fabio Coser. Fabio's career as a consulting oenologist allowed him privileged knowledge of the area's terroir so that by the time he chose a property of his own, he already knew the Collio like the back of his hand. Ronco dei Tassi was named after the population of badgers (tassi) on the estate, which like to carry out some grape selection of their own and steal the sweetest bunches. Of what's left, Fabio and son Enrico craft into stylish, elegant and characterful wines.

In Fabio's own words, the winemaking philosophy is "based on quality/quantity control in the vineyard; on tradition supported by modern know-how and state of the art equipment; on minimal outside intervention, so as to maintain individual varietal character, fully expressed".

## **Pinot Grigio DOC**

Made from three clones of twenty five year old vines grown on marly and arenaceous soil. Straw yellow with classic pink reflections, the bouquet is floral, fruity and delicate, showing distinct finesse and elegance for a much maligned variety.

## **Friulano DOP**

From fifty year old vines, this is aged mostly in stainless steel with a small portion going through malolactic in old barriques. Straw yellow with green highlights, the nose displays acacia flowers and the palate is distinctly varietal with citrus fruit, pear, liquorice & almond.

## **Malvasia DOP**

There are many types of Malvasia grown throughout Italy but Malvasia Istriana stands alone for quality when it comes to dry white wines. From a low yielding vineyard of just one hectare where the vines are sixty years old, this is fermented and aged in stainless steel. The nose is classic Malvasia with distinctive aromatic notes of peach and apricot, the palate fruity, crisp and complex.

## **Collio Bianco DOC 'Fosarin'**

Fosarin, from the 2.5 hectare vineyard of the same name, is a field blend of equal parts Pinot Bianco and Friulano with 20% Malvasia. Pinot Bianco is fermented and aged in old barriques, Friulano and Malvasia in stainless steel. Pinot Bianco provides backbone and finesse, Friulano the mid-palate weight and richness and Malvasia the exotic aromatics that really drive the wine. The wine is fresh and fruity when young, then ample and spicy with age, displaying Friuli's classic palate texture with depth and richness. This is Friuli in a glass and great value for money.

IMPORTED BY



TREMBATH & TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)

**Collio Rosso DOC Riserva 'Cjarandon'**

Released only in vintages favourable to Collio reds, Cjarandon is a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc from a one hectare vineyard. Aged 24 months in Allier barriques (60% new, 40% second use) and a further 24 months in the bottle, it is full of black cherry fruit with spice and mint, the palate fresh and focussed with a long finish.

**Picolit DOC**

Friuli's native Picolit variety is something of a rarity. The wine comes from tiny yields – a mere 10% ratio of grapes into wine. After a two week delayed late harvest, the fruit is dried on racks for about six weeks, then soft pressed and racked into 118l Allier *fayettes*. After 18 months, the wine is racked off its lees and aged for a further one year in bottle. A rich golden colour with a nose of apricots and figs, the palate is sweet and well balanced with incredible concentration and persistence.

IMPORTED BY



TREMBATH & TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)