RONCHI DI MANZANO

Ronc di Subule 2022 - Merlot

Friuli Colli Orientali – DOC

After the introduction of Merlot in Friuli at the end of the 19th century, this variety spread rapidly and soon became one of the territory's symbolic red wines.
Made from Merlot grapes trained using the Guyot system, it grows on ponca, the characteristic soil of Friuli Colli Orientali composed of marl and sandstone of Eocene origin.

The average age of the vineyards is 30 years and, given the hillside position, the harvest is carried out by hand.

Ronc di Subule is a wine produced only when the vintage is considered outstanding. After harvesting, the process continues with destemming, crushing and fermentation at controlled temperature. This is followed by vinification and maceration on the skins for a couple of weeks. After an initial ageing phase in stainless steel tanks, the wine is matured in wooden barrels of different sizes for a period ranging from 12 to 24 months depending on the vintage. After bottling, it continues ageing for at least 6 months in bottle.

Tasting Notes:

Ruby red in colour, dense and full-bodied. Intense and complex aromas recall blackberry jam, liquorice, black pepper and cloves. It is highly suitable for ageing. The sip is remarkable for its presence and balance, with sweet tannins, a rich retro-olfactory profile and a very long finish.

Thanks to its structure, it pairs well with game, substantial red meats, braised dishes and boiled meats.

Ronchi di Manzano | Via Orsaria 42, 33044 Manzano (UD)
+39 0432 740718 | info@ronchidimanzano.com