

James
Suckling
92 PTS
2017

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2015



TASTING NOTES

Structurally balanced, warm, smooth, appropriately tannic; La Roncaia Fusco is an engrossing and long-lasting wine.

Ruby red with garnet tinges. A multi-layered aromatic set, merging typically herbaceous scents and intense perfumes of red berries, in a fine, clean and elegant complexity.

Pairs well with either tasty red meat or savory first courses.

La Roncaia

La Roncaia Fusco Merlot

COUNTRY ABV
Italy 14.5%

REGION VARIETALS
Friuli Venezia Giulia Merlot

APPELLATION
DOC Friuli Colli
Orientali

WINERY

La Roncaia was founded in 1998 when the Fantinel family acquired the winery, located in Friuli Colli Orientali, to create a boutique winery able to produce top-quality wines. The philosophy of La Roncaia is to express the uniqueness of Colli Orientali del Friuli terroir, always aiming for the best. The passionate team is guided by the young and talented winemaker, Gabriele Tami, who has received numerous awards and acknowledgements, including the title "Wine Master." This title was given when La Roncaia was named as one of the top 100 wineries in the world by The Drinks Business in 2020.

La Roncaia vineyards are highly selected hectares nurtured by a passionate and loving team who cherish this "crown jewel" of the Fantinel family.

VINIFICATION

Merlot grapes, picked at peak ripeness, are partially raisined for about 8 weeks. This drying method, characteristic of La Roncaia style, aims at obtaining a more structured, well-rounded, and fruity wine. The grapes are destemmed but not crushed and fermented in stainless steel tanks. After macerating for about 25 days the wine is racked and transferred to barriques.

AGING

The wine rests in the barriques for 18 months during which it slowly ages. The wine further ages in the bottle to get more mature and balanced.



Col Solivo

Prosecco Extra Dry

| | |
|-------------|-----------------|
| COUNTRY | ABV |
| Italy | XX% |
| REGION | VARIETALS |
| Veneto | Glera |
| APPELLATION | Second Varietal |
| Prosecco | Third Varietal |
| | Fourth Varietal |

WINERY

Col Solivo is a joint venture between Charles Lazzara (owner of Volio) and Fattoria Il Palagio back in 2008. The idea came about as Charles was searching for an entry-level Prosecco to compete locally for the coveted by the glass pour for weekend brunch business in the Colorado restaurant scene. The owners of Il Palagio offered some contacts they had in the Veneto region of Italy, home to Prosecco. After several visits to Italy and dozens of winery tastings the final blend was made and Col Solivo was created.

The style is Extra Dry, so there is a creamy mid-palate to this wine with fine perlage to the bubbles. The wine has some residual sugar, as required for Extra Dry classification, which helps round out some of the citrus fruit and provide balance to the wine. It is a crowd pleasing, affordable sparkling wine created with the idea of enjoyment and drinkability.

CULTIVATION

Soil is limestone and clay. The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 10°C (50°F).

VINIFICATION

The base wine is then transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

AGING

Aged in stainless steel for six months.

TASTING NOTES

This shimmering straw colored Prosecco boasts delicate bubbles and enticing aromas of green apple, lemon zest and spring flowers. Just barely off-dry, Col Solivo is full of juicy ripe pear, golden delicious apple, bright citrus and a hint of almond and vanilla bean. It is hard to beat the quality of this wine for the price. A great Prosecco to start or end a meal, raise a toast or mix with fresh-squeezed orange juice for the perfect mimosa.