

James
Suckling
92 PTS
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.