

James
Suckling
91 PTS
2014



TASTING NOTES

Warm, velvety, tannic; a wine with a great body, intensity, and tasting persistence.

Deep garnet red with ruby glints. Intense, complex, with earth scents recalling wild essences and wild berries, spicy and toasted fragrances, up to ethereal perfumes.

Pairs well with game or grilled meat.

La Roncaia

La Roncaia Refosco dal
Peduncolo Rosso

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Friuli Venezia Giulia	Refosco
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

After a late harvest, part of the grapes are carefully raisined for about 8 weeks. Vinification takes place in stainless steel tanks. The grapes, previously destemmed but not crushed, macerate from 25 to 30 days at controlled temperature. The wine is then transferred to new and once-used barriques for maturation with rackings every 90-100 days.

AGING

For 18 months, La Roncaia Refosco ages slowly in wood. After assembling the cuvée, the wine is bottled and ages in horizontal position for 6 months.