



Ronco dei Tassi®



The name Ronco is Friulian for “hillside, terraced vineyard” and tassi means badgers. Ronco dei Tassi is a little nook of paradise bordering the splendid National Park of Plessiva; one of those rare locations where you feel nature and man are in perfect harmony. This unique balance is a key element in the Estate’s philosophy of practicing sustainable and natural farming. Founded in 1989 by Fabio Coser, the property was named after the numerous badgers at home in this untouched natural scenery. Initially a consulting enologist, Fabio’s earlier career allowed him privileged knowledge of the area’s terroir and styles, so that by the time he chose a winery of his own, he already knew Collio like the back of his hand – and belonged here as surely as most of Italy’s finest whites. Today, the winery and vineyards are family run by Fabio with wife Daniela and their two enologist sons, Matteo and Enrico. The property has increased from the original 22 acres (9 hectares) to 62 acres (25 hectares), 45 of which under vine (over 18 hectares), all in the heart of Collio (district of Cormons). The soil is calcareous marl, terraced at 140-200 meters (about 460-660 ft) above sea level. The vine training is Cappuccina and Guyot. Substantial investments have been poured into creating a new, state-of-the-art underground winery and barrique cellar, comprising of 300 French and American barriques. The oak is carefully moderated to maintain varietal character and goût de terroir: the wines age briefly in barrique so their unique fruit, fragrance and finesse are neither stifled or distorted by the wood.

Ribolla Gialla - Collio DOC

The Ronco dei Tassi Ribolla Gialla is a fruity and elegant wine, a stellar example of the powerful and complex white wines produced in the Cormons area of Friuli, with a freshness that lends balance and precision. The utmost attention and care is given to the grapes during each step of the production process, from the vineyard to the bottle, resulting in an impeccable wine that is rich in aromas and flavors and is truly representative of Cormons. On the nose, a bouquet of lime flowers and dried cedar makes way for a rich, yet taut and agile, infusion of acacia, yellow plums and white tea on the palate. A long finish with notes of quince and toasted almonds charms right up to the end.

Grapes:	100% Ribolla Gialla
Vineyard:	Montona
Vine Age:	60+ years old
Altitude:	160 meters above sea level
Wine-making:	Fermented and aged in stainless steel

2023 Vintage: 90 points, Vinous: “The 2023 Ribolla Gialla lifts from the glass with an understated blend of savory herbs and stone dust complicating crushed nectarines. Minerality shows up front, nearly salty and intense, balanced by a vivid core of tart orchard fruits and a hint of spice. It cleans up well with a tart lime twang, chalky resonance and medium length.

2023 Vintage: 90 Points, James Suckling: “Focused on floral notes and broom flowers in particular, enhanced by Mirabelle plums and apricots. Light-bodied with crisp, almost zesty acidity and a good yet tight finish.”

