



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.

Friulano - Collio DOC

Friulano (the locals still call it Tocai despite the 2007 ruling to ban the use of “Tocai” on the label) is the Friuli region’s most important grape. This white wine is intense and fruity on the nose with elegant perfumes of acacia flowers. In the mouth, it is fleshy and rich with a creamy texture and distinct varietal notes of citrus, pear, liquorice and almond and the classic minerality of the Collio.

Grapes

100% Friulano / Tocai

Vineyard

Montona– 3 hectares

Vine Age

50+ years old

Altitude

150 meters above sea level

Wine-making

Fermented and aged in stainless steel

DOC Collio



2023 Vintage: 91 Points, The Wine Enthusiast: “Delicate scents evoking yellow peach, citrus, and spring blossom aromas come together on this savory, enveloping white. The fresh, medium-bodied palate shows ripe pear, grapefruit, apricot and a hint of fresh bread dough alongside tangy acidity. It closes on a hazelnut note.”

2023 Vintage: 90 Points, Vinous: “a total pleasure on the senses, with a vibrant bouquet of green melon, spearmint and hints of kiwi wafting up from the glass. It is soft and round with ripe stone fruits and crisp mineral tones propelled by a core of brisk acidity. Sweetly focused yet beautifully balanced, this tapers off long and potent yet spry, leaving a candied lime twang that refreshes the senses.”

