

“Ronco delle Mele”

Sauvignon DOC Collio

“Ronco delle Mele,” one of the crus of Venica & Venica and a spokesperson for the “Spirit of the Place” project, is one of the most representative white wines of the family’s production philosophy. The recognitions it has achieved are numerous, both from the industry press and from the final consumer. In particular, the 2001 vintage was recognized as the best white wine in Italy in the 2003 Wine Oscars nomination by Bibenda.

The wine, quite rightly, takes its charming and evocative name from the vineyard of the same name from which the grapes come. Even today, in this vineyard, on the slopes and terraces, there are apple trees planted by grandfather Daniele in accordance with the traditional mixed agriculture that saw the vines married to the trunks of fruit trees, which were used back then as wire tensioners for the vine rows.

The young vines, offspring of the parent grapevines, replicated through cuttings, maintain their original character in other locations as well, thanks in part to the same sun exposure.

Technical information



Alcohol content %
13,50%



Total acidity ‰
5,15‰



Harvest
Grapes were harvested and destemmed between August 24 and September 13, 2022.



Bottling
The wine was then blended and bottled during the full moons between March and July 2023.



Vinification | Aging

Following the harvest, the Sauvignon grapes are macerated for about 20 hours at a temperature of 11/12°C in specific containers, protected from oxygen using innovative methods that involve recycling the fermentation carbon dioxide. This is done in order to reduce the use of antioxidants. Approximately 20% of the wine ages in large wooden barrels of 20/27 hectoliters, while the remaining portion is aged in stainless steel containers.

Sensory information



Color
Brilliant with shades of yellow-green.



Olfactory notes

A combination of complex sensations unfolds on the nose. Elegant vegetal notes take the lead, including the classic tomato leaf, green bell pepper, and grapefruit. The finish is refined, with a subtle hint of the typical territorial minerality.



Tasting notes

On the palate, elegance and aromatic qualities go hand in hand with freshness and savoriness. Warm and intense, with a recall of vegetal notes that amplify into a show-stopping finish. A long future awaits it in the cellar alongside the beloved wines.



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Aging potential
Over 10 years



Serving temperature
12/13°C



Formats
75cl bottle
1.5L Magnum bottle
Large format bottles
(hand-painted) 3L - 5L.



To be paired with

"Ronco delle Mele" Sauvignon is a versatile white grape variety that pairs well with a variety of dishes due to its liveliness, acidity, and aromatic profile. Excellent with shellfish, as well as fresh or slightly aged goat cheeses. Try it with a shrimp and orange-scented risotto, a leek and wild garlic velouté, or dishes featuring green asparagus.



Grape variety

The first Sauvignon R3 young vines were planted by Gianni Venica in 1984. After carefully observing the pedoclimatic varieties of the Cerò hills, they matured the awareness that the northwest exposure was ideal for producing wines with a strong aromatic profile. This led to the budding of the "Ronco delle Mele Project," culminating in the production of the first vintage in 1995, which immediately received some of the highest accolades from Italian guides.



Vineyard and Vineyard Plot

The "Ronco delle Mele" is located within the Collio DOC. It is oriented towards the Julian Alps with a view of the Canin glacier and a maximum altitude of about 150 meters above sea level. Additionally, due to the microclimates formed between

the rows due to the presence of woods, varying exposures to sunlight, and the northern breeze, it is necessary to harvest the grapes at different times.



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