



In the extreme north-eastern corner of Italy right near the border with Slovenia and a short way from Cividale del Friuli lies Prepetto, and there, up on a sun-kissed hill rises RoncSoreli. RoncSoreli – the sunny hill – seemed to Flavio Schiratti the perfect name when he established the winery in 2008.

The Friulan entrepreneur and wine lover embarked on an ambitious long-term project: to breathe new life to the sleepy hamlet and produce top quality wines. The core of the project was to create a nice big winery and offer a great wine experience to anyone who walked through the front door. Part of the mission was to enhance the historical vineyards and native varietals that thrive on one of the most beautiful and suitable hills of the area.

The 42 hectares of vineyards are trained using the Single Guyot system as well as the ancient local system “Capuccina”, mainly used in the historical vineyard planted to Friulano (for many still known as “Tocai”).

The particular position of the vineyard planted with Friulano, halfway up the hill slope and right next to the woods, offers us the precious possibility to harvest botrytized grapes from which it is made “Ottolustri”. They have decided to limit the production only to the varietals that best thrive in this particular terroir, namely, Friulano, Ribolla Gialla, Picolit and Schioppettino. They have the largest vineyard of Schioppettino of the whole region, and it is situated in Prepetto subzone – a remarkable cru and 20 hectares are planted to Pinot Grigio, Sauvignon, Pinot Nero and Merlot. They place great attention to the soil, enhancing its natural potential with repeated annual organic fertilization and strive to preserve the wooded areas that surround the estate, home to a large variety of birds, insects and other wildlife. They adopt low environmental impact integrated pest control and organize the vineyard activities following the natural seasonal conditions, to prevent the development of diseases. Following these principles, it was only natural to take things that one step further. In 2016 they put into place all the physical and biological processes in compliance with organic standards and part of our vineyards have received the organic certification.





ABC LINE

For the young brand ABC the vines are located in the fields in front of the property, following the small river Judrio. The brand has a modern, fresh design which reflects the character of its wines.

The harvest is manual and takes place around the end of September. The wines are all vinified in stainless steel to preserve the freshness and to enhance the characteristics of the grapes: Ribolla Gialla, Pinot Grigio, Sauvignon, Traminer, Muller Thurgau, Chardonnay, Merlot, Refosco dal Peduncolo Rosso.



ANTICO BORGO DEI COLLI LINE

Our habitat is the valley of the Judrio torrent along which a fresh wind blows creating a precious climate; it is the biodiversity of Bosco Romagno that coexists in harmony with the vineyards and with the fields of the sweet landscapes of the Colli Orientali del Friuli. It is here, in the ancient village of Novacuzzo, that the wines of our top line Antico Borgo dei Colli are born. A fidelity to the most authentic values of our land, witnessed by a responsible and sustainable working method that maintains the ecosystem and safeguards natural resources. A heritage of passion, daily work and love for nature that runs through time and generations.



**RIBOLLA GIALLA DEI NESPOLI
FRIULI COLLI ORIENTALI D.O.C.**

GRAPES: Ribolla Gialla
VINIFICATION: 8/10 hours of maceration followed by soft pressing and fermentation in temperature controlled stainless steel tanks
AGEING: on the lees in temperature controlled stainless steel tanks for 6 months
TASTING NOTES: Light straw-yellow with greenish highlights. Fruity and floral with hints of Limoncella apple and white flowers. Slightly savoury with refreshing citrus notes. Served as an aperitif or with salads, risottos and vegetable based dishes. Serving temperature around 12 °C.
ALCOHOLIC CONTENT: 12,50% vol



**SAUVIGNON DEI PESCHI
FRIULI COLLI ORIENTALI D.O.C.**

GRAPES: Sauvignon
VINIFICATION: soft pressing of whole-cluster grapes followed by fermentation in temperature controlled stainless steel tanks
AGEING: on the lees in temperature controlled stainless steel tanks for 6 months
TASTING NOTES: Light straw-yellow with greenish highlights. Varietal, fresh and aromatic with mingling notes of bell pepper and tomato leaf that lead to an elegant mineral finish. Asparagus based dishes, herb flavoured soups and frittata, fish and vegetable tempura bites, and crustaceans. Serving temperature around 12 °C.
ALCOHOLIC CONTENT: 13,50% vol



**PINOT GRIGIO RAMATO DEI MELOGRANI
FRIULI COLLI ORIENTALI D.O.C.**

GRAPES: Pinot Grigio
VINIFICATION: partial whole berry fermentation on the skins for 2/3 days in temperature controlled stainless steel tanks followed by soft pressing after fermentation
AGEING: on the lees in temperature controlled stainless steel tanks for 6 months
TASTING NOTES: Coppery rose. Concentrate and lively with lots of fruits and a nice note of rose petals. This dry, structured white wine is slightly aromatic revealing notes of Golden Delicious apple, strawberry, and thyme. It is savoury, persistent, with a mineral finish
Serving temperature around 12 °C.
ALCOHOLIC CONTENT: 13,50% vol



**FRIULANO DELLE ROBINIE FRIULI COLLI
ORIENTALI D.O.C.**

GRAPES: Friulano 100%
VINIFICATION: grapes are hand-picked in September. Whole-cluster grapes undergo soft pressing and the most is racked into controlled temperature stainless steel tanks for fermentation.
AGEING: on the lees in temperature controlled stainless steel tanks for 6 months.
TASTING NOTES: deep straw yellow colour, fruity and flowery bouquet finishing with notes of fresh almond. Solidly built and harmonious with notes of apricot, apple and fresh almond. It has a nice long finish. It has an ageing potential of 4/5 years.
ALCOHOLIC CONTENT: 13% vol.



OTTOLUSTRI IGT VENEZIA GIULIA

GRAPES: Friulano
VINIFICATION: picked by hand when slightly overripe with a particular selection of Botrytis cinerea affected grapes. soft pressing of whole grapes followed by fermentation in stainless steel tanks.
AGEING: in stainless steel for at least 15 months, followed by a minimum 24 months in the bottle before release
TASTING NOTES: Bright yellow with golden hues. Rich and layered with tropical fruit, citrus fruit, quince and acacia honey. Great nose-palate consistency, the fruity and flowery notes evolve offering extraordinary aromatic complexity and a mineral edge with a very long finish.
ALCOHOLIC CONTENT: 14,50% vol.



“R”NERA FRIULI COLLI ORIENTALI DOC

GRAPES: Schioppettino (Ribolla Nera)
 VINIFICATION: controlled temperature fermentation in cement vats for 10/15 days
 AGEING: in temperature controlled stainless steel tanks for 12 months
 TASTING NOTES: ruby red. red berry fruit-driven, with notes of plum and hints of peppercorn.
 dry, mid-structured red wine, fresh with tones of spices, the tannins are soft and do not overpower, very appealing with a nice length
 ALCOHOLIC CONTENT: 12,50% vol.



SCHIOPPETTINO DEI FRUTTI ROSSI FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Schioppettino (Ribolla Nera)
 VINIFICATION: maceration in controlled temperature cement vats for 15/20 days followed by malolactic fermentation on the skins
 AGEING: minimum 24 months in 2,600-litre truncated cone shaped vats and French and Slavonian oak barrels, followed by at least other 24 months in the bottle before release
 TASTING NOTES: Ruby red, the nose recalls dried plums, cloves, nutmeg, black pepper with a balsamic overtone
 ALCOHOLIC CONTENT: 13,50% vol.



SCHIOPPETTINO DI PREPOTTO RISERVA FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Schioppettino (Ribolla Nera)
 VINIFICATION: maceration under a controlled temperature of 25/27°C in cement vats for at least 15 days with regular stirring and pump overs
 AGEING: part in 2,600-litre Slavonian oak truncated cone shaped vats and part in 500-litre tonneaux, for at least 8 months
 TASTING NOTES: Dark ruby red, the nose is surefooted and full displaying peppercorn and spices on a base of red berries and well balanced structure, elegant tannins and notes of red fruit (plum, cherry). Great match with wild game and poultry (woodcock, venison) and mature cheeses.
 ALCOHOLIC CONTENT: 13,00% vol.



ROSSORÈ FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Schioppettino and Merlot
 VINIFICATION: the two varieties are processed separately, alcoholic and malolactic fermentation are completed on the skins in 2,600-litre truncated cone shaped vats for 15/20 days.
 AGEING: the Schioppettino ages in tonneaux for 18 months and the Merlot in barriques for 18 months. The wines are blended and age in the bottle for at least 24 months before release.
 TASTING NOTES: Deep ruby red, the aromas shows blueberries, red and black berry fruit, hazelnuts, and balsamic hints. great nose palate consistency with notes of red and black berry fruit (raspberry), this wine is gracefully contoured and complex with a very long finish. Works with grilled meat and rich meat dishes.
 ALCOHOLIC CONTENT: 13,00% vol.



PICOLIT FILARI DELL'ORO FRIULI COLLI ORIENTALI D.O.C.G.

GRAPES: Picolit
 VINIFICATION: Picked by hand going through the vineyards several times between mid October and the first ten days of November to select the overripe grapes. Destemmed the grapes undergo soft pressing and the most is racked into wooden fermentation tanks.
 AGEING: in barriques for 24 months, followed by a minimum 12 months in the bottle before release
 TASTING NOTES: Deep gold, rich, complex and fruit-driven with notes of apricot, pineapple and mandarin zest. Great with crackers, blue veined cheeses, gorgonzola, patè de fois gras
 Bottle size: 500 ml.
 ALCOHOLIC CONTENT: 13,50% vol.