

# Story of the family

The winery born in 1968 when Vito Novello bought vineyards and territory from the Count Rieppi of Prepotto and in time he further expanded the production. The year 2000 saw the introduction of the second Novello generation: the brothers Novello Claudio and Novello Giuseppe, who decided to focus more on the quality instead of the quantity of the production of the wine.

They realized that the production of a wine which could be characterized by its quality needed to have great grapes of origin, linked to good enological parameters as well, and the maintenance of the balance between three essential things: a healthy and productive plant, a correct usage of the territory, and a limitation on the employment of the pharmaceuticals. From this moment, with the cooperation of enologist Edoardo Caprara, a new project began, which aspires on the one hand to safeguard the environment and on the other to make the customer "taste" the unique characteristics that the territory has.

Nowadays the firm presents, between the propriety itself and the renting, 11 hectares of winery situated in the city of Prepotto, with an annual production of 95.000 bottles of wine.



# Microclimate



The firm “Ronco dei Pini” is situated on a hill in the village of Prepotto, which is located in a valley on the hillside of the Prealpi Giulie. A defining element is indeed the microclimate one can find in this specific area, because in this valley a never-ending flow of fresh air is found throughout the whole year, which guarantee a production of an aromatic wine. The configuration of the hill is also to be taken into consideration as a fundamental element, because during the maturation of the grapes, it allows a thermic jump between day and night. Due to this agent, the grapes are stimulated to produce more aromatic precursors. Another unique element is this territory is well-protected against the Atlantic perturbations, thanks to the Alpi Giulie, which are a natural barrier against cold air and rain.

The territory has a special stratification of sandstones marls, which developed through the period of the “Ponca”. This territory is in fact formed by very friable and sedimentary rocks (marls) which present high calcium and clay minerals, which give the wine mineralogy, structure, and an aromatic quality.

# Management of the vineyards

Along with the handling of the soil, that of the vine itself is really taken care of, as it could be attacked by various diseases, such as those of the oidium, the peronospora, and the grey mould disease. To avoid the absorption of the virus, at the beginning of the vegetative season, a treatment of copper and sulfur is done, which is used until the middle of May. Thanks to this work the use of artificial products is underused. However, since the territory of Friuli Venezia-Giulia is subject to a high percentage of rain, systemic treatments are used in order to prevent through the period of the florescence, which help the plant in an extremely delicate moment and diminish the share of copper, which is toxic for the microflora of the territory. To take into account is also the process of the process of taking off the leaves after he florescence, sine the leaves in the front are taken off only if the grapes are “grain of pepper” shaped, to guarantee more air to the grapes themselves, which are then hit by the light, and the aromatization is accentuated. The grape harvest is then approaching.

The rending per-hectare on the whites are about 80q/ha, on the reds 70q/ha and up until 50q/ha on the Schioppettino of Prepotto (the maximal of the DOC of Friuli Oriental Hills are of 110q/ha).

The age of our vines is about 40 years per vine for the oldest ones, while the youngest ones is 20.



# Vinification

At this point we arrive at the very grapes-harvest, which begins with the tasting of the grapes. When the optimal degree of maturation is reached, the harvest begins. This process is done by hand, and the grapes are put into boxes. At the end of August the harvest of the first grapes is done, in order to realize the sparkling wine. This process goes on for the whole month of September, first with the harvest of the whites and then with the reds, where it is possible to find also the Schioppettino of Prepotto which is harvested at the beginning/in the middle of October.

When the whites arrive in the winery, they are immediately uncrushed and pressed, in order to obtain the must, in which the selected yeasts are put. During the fermenting phase, the must gets transformed into wine in steel tanks, in which the yeasts consume sugar and release alcohol. This process lasts for ten to fifteen days and is constantly monitored by continuous tasting. Once the fermentation is ended, a pouring of the new wine is done, which allows the wine to remain new. During the winter the wine rests and at the beginning of spring it gets filtered and then bottled. The wine will rest for another couple of months in the bottle, then it will be considered to be ready.

Once the reds arrive in the winery they get uncrushed and go to macerate in steel tanks. Here the fermentation begins, where there still are solid parts: skin and seeds. The maceration will last between ten and twenty-five days and the must gets transformed by part of the yeasts, into wine. During this process the color is extracted by the skin. The next step is the separation of the wine from the solid parts. Then the malolactic fermentation follows, where the lactose bacteria degrade and the malic acid becomes lactic acid. After these steps the red wine is put into wood boxes, made out of French oak, barrique and tonneaux. After the refining period, the wood barrels get assembled and the wine filtered. The last phase is the bottling, in which the wine rests some more months, before being tasted.

# Our products

VARIETY



Pinot Grigio



Sauvignon



Friulano



Cabernet  
Sauvignon



Merlot

CRU



LIMES



Schioppettino  
di Prepotto



Ribolla Gialla  
L'IMPERATORE

SPARKLING  
WINE



Ribolla Gialla  
TRE LUNE