

Chardonnay 2015

DENOMINATION:

Venezia Giulia IGT

SEASONAL TREND:

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 130 metres and 60 meters (flood zone)

Exposure: South, Southeast

Soil type: Eocene marls and sandstones, soils rich in pebble and gravel of various sizes, slit in flood zone

Density: 5.000/6.250 vines per hectare

Training system: Guyot

Vineyard average age: vineyards planted in 1964 and in 2001

TECHNICAL INFORMATION:

Yield/hectare: 70 quintals

Harvest period: second decade of September

Vineyard practices: manual

Fermentation vats: stainless steel, new and old barriques

Fermentation temperature: 15°C-18°C

Length of fermentation: 15-20 days

Maturation method: stainless steel and new barriques

Length of maturation: 4 months in stainless steel, only 15% of the production in barriques for 2 months, one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTES:

Giving a rich, luminous straw-yellow colour, the wine slowly releases its aromas, initially banana and apricot, followed by hints of tropical fruit and summer flowers, with herbaceous notes of sage completing its impressive aromatic mosaic. Vibrant and well balanced on the palate, it boasts full flavours and superb elegance, with a well-balanced, very crisp finish.

SERVING SUGGESTION:

Its crispness and delicate fruitiness make this Chardonnay a superb partner with veal - and cheese - filled pastas, and delicious with poached fish.



Cicinis 2014

DENOMINATION:

Collio DOC

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located in the Collio Goriziano area

Altitude: 153 metres

Vineyard size: 5 hectares

Exposure: varies from South to North

Soil type: Eocene marls and sandstones created by seabed uplifting 50 million years ago. 6250 vines per hectare

Density: 6250 vines per hectare

Training system: Guyot

TECHNICAL INFORMATION:

Yield/hectare: 60 quintals

Harvest period: last week in August and second decade of September

Vineyard practices: manual

Fermentation vats: French oak barriques, 20% new oak and 80% used once

Fermentation temperature: 18°C

Length of fermentation: 20 days

Length of maceration on the skins: only a small quantity

Maturation method: 60% French oak barriques, 40% cement tanks

Length of maturation: 8 months in barriques and cement tanks, 2 months in bottle

Alcohol by volume: 13,0% Vol.

TASTING NOTES:

A vibrant straw yellow with green highlights, Cicinis exhibits a rich, intoxicating bouquet of sage and yellow bell pepper that meld beautifully into white peach, eucalyptus, and spicy vanilla and ginger. An impressive acidity emerges immediately on the palate, the gift of a northerly latitude and cool growing year, which heightens impressions of citrus and passion fruit. A concentrated wine with a lengthy progression, it is marked by a pronounced minerality, fruit of the ponca soils, classic to the Cicinis hill.

SERVING SUGGESTIONS:

Ideal partner to shellfish and medium-fatty fish, either baked or in broth, and delicious as well with pasta and rice with fragrant vegetable, mushroom, or truffle sauces.



Friulano 2015

DENOMINATION:

Collio DOC

SEASONAL TREND:

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

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Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located in the Collio Goriziano area

Altitude: 130 metres

Exposure: South, Southeast

Soil type: Eocene marls and sandstones created by seabed uplifting 50 million years ago

Density: 4.500/5.500 vines per hectare

Training system: Guyot

Vineyard average age: vineyards planted in 2004

TECHNICAL INFORMATION:

Yield/hectare: 60 quintals

Harvest period: end of September

Vineyard practices: manual

Fermentation vats: stainless steel

Fermentation temperature: 15°C-18°C

Length of fermentation: 15-20 days

Maturation method: stainless steel

Length of maturation: 6 months in stainless steel

Alcohol by volume: 13,0% Vol.

TASTING NOTES:

A dense yet luminous straw-yellow colour announces this Friulano, which then releases an impressive spectrum of fragrances, including tropical fruit, peach, and banana, plus floral notes of mimosa, concluding on a subtle note of bitter almond. The palate is well structured, crisp, and nicely balanced, and the finish lingers beautifully.

SERVING SUGGESTIONS:

A fine accompaniment to roast chicken, rabbit, and turkey, as well as to vegetable fries.



Merlot 2013

DENOMINATION:

Collio DOC

SEASONAL TREND:

After a cold, snow-filled winter, spring brought slightly lower temperatures than usual for the area. The even rainfall made possible a gradual and uniform bud break. Temperatures held to the average beginning in mid-June, and the vines progressed normally through their growth stages. The berries reached their final size at the end of July, without any excessive heat spells, then August ushered in the expected day-night temperature differentials, so essential for the natural accumulation of aromatic compounds that are fundamental for our high-quality white wines. All the various grape varieties were harvested and fermented in the cellar, with the most meticulous attention being paid to each of the wine lines.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located in Lucinico, in the Collio Goriziano zone

Altitude: 130 mt. s.l.m.

Exposure: South, Southeast

Soil type: sandstones created by seabed uplifting 50 million years ago

Density: 5.000 piante/Ha

Training system: spurred cordon

Vineyard average age: planted 1973

TECHNICAL INFORMATION:

Yield/hectare: 60 quintals

Harvest period: third decade of September

Vineyard practices: manual

Fermentation vats: stainless steel

Fermentation temperature: 25°C - 27°C

Length of fermentation: 15-20 days

Length of maceration on the skins: 15-20 days

Malolactic fermentation: done

Maturation method: stainless steel and barriques

Length of maturation: 14 months in barriques, 2 months in stainless steel, 4 months in bottle

Alcohol by volume: 13,0% Vol.

TASTING NOTES:

Appearing a deep, vibrant ruby red, this wine exhibits rich wild berry fruit, particularly blueberry and blackberry, followed by lovely impressions of pungent wild herbs. It expands quickly in the mouth to impressive volume, with silky tannins and a firm yet supple structure. Wild berry returns again on a long lingering, smooth finish.

SERVING SUGGESTIONS:

Perfect with full-flavoured first courses and stewed lighter meats, such as rabbit and chicken alla cacciatora, and with not overly spiced charcuterie.



Picolit 2012

DENOMINATION:

Collio DOC

SEASONAL TREND:

The 2012 growing season began a bit early in respect to past years for some grape varieties - the most precocious - while for the other late-blooming varieties germination was according to the usual "calendar". Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation - end of July and August - there were no heavy rains and temperatures were slightly above average; nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

TERROIR AND PRODUCTION:

Estate and vineyard location: vineyards are located at Lucinico, in the Collio Goriziano area

Altitude: 150 meters

Vineyard size: 1 hectar

Exposure: South

Soil type: Ponca (Eocene marls and sandstones)

Density: 5000 stocks/hectar

Training system: Guyot

TECHNICAL INFORMATION:

Yield/hectare: 11 quintals

Harvest period: mid October, first week of November, natural drying on the vineyard

Vineyard practices: manual

Fermentation vats: stainless steel, French barriques

Fermentation temperature: controlled, not exceeding 18°C/20°C

Length of fermentation: 60/70 days

Maturation method: French oak barriques used once

Length of maturation: 12 months in French oak barriques, 4 months in stainless steel, 6 month in bottle

Alcohol by volume: 13,0% Vol.

TASTING NOTES:

A rich, luminous yellow-gold, this Picolit boasts a rich, elegant bouquet of alluring candied fruit with lychee nut and citrus peel, with a background of fragrant lavender and camomile and hints of acacia honey. Velvet smooth on the palate, it achieves a superb balance between sweetness and a zesty crispness.

SERVING SUGGESTIONS:

The ideal wine to sip on its own. It is luscious however with full-flavoured and blue cheeses, with fois gras, and with dark chocolate.



Pinot Grigio 2015

DENOMINATION:

Venezia Giulia IGT

SEASONAL TREND:

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July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 60 metres

Exposure: South, Southeast, West

Soil type: Eocene marls and sandstones created by seabed uplifting 50 million years ago

Density: 4.000/6.250 vines per hectare

Training system: double arched cane and Guyot

Vineyard average age: planted in 1963 e 2002

TECHNICAL INFORMATION:

Yield/hectare: 80 quintals

Harvest period: first decade of September

Vineyard practices: manual

Fermentation vats: stainless steel, new and used barriques

Fermentation temperature: 15°C - 18°C

Length of fermentation: 15 days

Maturation method: stainless steel, new and older barriques

Length of maturation: 4 months in stainless steel, only 15% of the production in barriques for 2 months, one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTES:

The wine appears a very luminous, light yellow-gold. The bouquet, seductive and pronounced, releases crisp citrus alternating with ripe apricot, enriched with elegant floral impressions of hawthorn and acacia blossom. The supple palate offers exemplary crispness and a vibrant fruitiness.

SERVING SUGGESTIONS:

This versatile Pinot Grigio makes a delicious aperitif wine, and is the perfect partner to rich salads and fish-based dishes. It is superb with any summertime fare.



Pinot Grigio Ramato 2015

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Venezia Giulia IGT

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TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 50 metres sea level

Exposure: South, Southeast

Soil type: soils rich in pebble and gravel of various sizes slit in flood zone

Density: 5.000/6.250 vines per hectare

Training system: vertically-trellised Guyot

Vineyard average age: on average 15 year

TECHNICAL INFORMATION:

Yield/hectare: 75 quintals

Harvest period: third decade of September

Vineyard practices: manual

Fermentation vats: stainless steel and a part of new oak

Fermentation temperature: temperature controlled, not exceeding 18°C - 20°C

Length of fermentation: 20 days

Length of maceration on the skins: 24 hours at 10°C

Maturation method: stainless steel and barriques

Length of maturation: 4 months in stainless steel, only 15% of the production in barriques for 2 months, one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTES:

This wine offers its classic coppery hue, then opens to a rich, complex bouquet of crisp floral impressions followed by fragrant strawberry and wild cherry. Subtle hints of roasted espresso bean and ginseng conclude the aromatic array. The palate, appealing and superbly balanced, displays a pronounced minerality, while the crisp, long-lingering finish ends on a tasty, slightly bitter note.

SERVING SUGGESTIONS:

A perfect partner to lighter salumi and prosciutto, as well as pasta with sauces of vegetables or shellfish.



Ribolla Gialla 2015

DENOMINATION:

Venezia Giulia IGT

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TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 140/60 metres

Vineyard size: 4.31 hectares (new plantings in 2005)

Exposure: South, Southeast

Soil type: Eocene marls and sandstones and alluvial soils

Density: 6.250 vines per hectare

Training system: spurred cordon

Vineyard average age: planted in 1964, 1973, 2002

TECHNICAL INFORMATION:

Yield/hectare: 80 quintals

Harvest period: end of September

Vineyard practices: manual

Fermentation vats: stainless steel

Fermentation temperature: temperature controlled, not exceeding 18°C - 20°C

Length of fermentation: 18 - 20 days

Length of maceration on the skins: 2/3 of the grapes for 12 hours

Maturation method: stainless steel

Length of maturation: 6 months in stainless steel and one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTES:

A striking straw-yellow colour, with subtle gold highlights, this Ribolla Gialla is elegant and deliciously floral, with lovely scents of acacia blossom and birch wood, followed by sweet tropical fruit. Full-bodied on the palate, it is bright and full-flavoured, with a finish hinting of yellow peach.

SERVING SUGGESTIONS:

Superb as an aperitif wine with finger foods such as vegetable flans and savoury pastries, as well as the perfect partner to baked first courses.



Sauvignon Blanc 2015

DENOMINATION:

Venezia Giulia IGT

SEASONAL TREND:

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The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

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TERROIR AND ENVIRONMENTAL CONDITION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 130 metres

Exposure: South, Southeast, North, Northeast

Soil type: Eocene marls and sandstones created by seabed uplifting 50 million years ago

Density: 4.000/5.500 vines per hectare

Training system: Guyot

Vineyard average age: planted in 1973 and in 2003

TECHNICAL INFORMATION:

Yield/hectare: 70 quintals

Harvest period: first and third decade in September

Vineyard practices: manual

Fermentation vats: stainless steel and new barriques

Fermentation temperature: temperature controlled, not exceeding 18°C

Length of fermentation: 15 days

Length of maceration on the skins: 1/3 of production 12 hours cold maceration

Maturation method: stainless steel and barriques

Length of maturation: 4 months in stainless steel, only 15% of the production in barriques for 2 months, one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTE:

A sparkling gold-yellow tone with subtle greenish highlights. Lovely impressions of sage and tomato leaf lead off on the nose, closely followed by notes of late-ripened peach, melon, and white plum. Rich fruit flavours heighten its crisp, fragrant palate, whose aromas continue into an alluring, superbly balanced finish.

SERVING SUGGESTION:

Enjoy with first courses of seafood pastas and risottos, and in particular with pan-fried fish with potatoes and asparagus.

