

DOC COLLIO LINE



CASANOVA

PINOT NERO

DOC COLLIO

Vineyard age: planted in 2008

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 14%

Soil composition:

**Ponca, consisting in marl
and sandstone**

**Management of the vineyard:
controlled grassing
with row processing**

Harvest: end of August



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation at around 25° C in oak barrels with daily manual punching down for a period of 15-20 days during which malolactic fermentation takes place. The wine is then transferred to barriques and left to rest in the bunker of Castello di Spessa for 12 months. Bottled without filtration, so as to preserve its integrity, it is then further refined in the bottle for a few months before being marketed.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Bright ruby colour, accompanied by a full nose with hints of red berries and pleasant spicy undertones. On the palate is velvety, elegant with long, broad finish of raspberry and warm spices.

FOOD PAIRING

It goes perfectly with lamb and medium-aged cheeses but also with a tasty first course of fish.

AWARDS

2022:

- Award Gold The WineHunter
- Concorso Nazionale del Pinot Nero - 1° classificato per il Friuli Venezia Giulia

2021:

- Concorso Nazionale del Pinot Nero - 1° classificato per il Friuli Venezia Giulia
- Award Red The WineHunter
- 90 pt WinesCritic.com
- 93 pt The Wine Journal
- 4 Grappoli Bibenda 2024
- 90 pt Guida Veronelli 2025

2020:

- 90 pt James Suckling
- Concorso Nazionale del Pinot Nero - 1° classificato per il Friuli Venezia Giulia
- Award Gold The WineHunter
- 90 pt WinesCritic.com

2019:

- 2 bicchieri Gambero Rosso
- Award Gold The WineHunter

TORRIANI

MERLOT

DOC COLLIO

Vineyard age: planted in 2000

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 14%

Soil composition: Ponca, consisting in marl and sandstone

Management of the vineyard: controlled grassing with row processing

Harvest: the first ten days of October



VINTAGE AND HARVEST NOTES

2020 - Ideal climate during spring and summer, that have contributed to obtain an excellent final ripeness of the grapes. Nature has created the optimal conditions for a good yield of the grapes, with some heat peaks in August. The harvest period alterned between summer and autumn, with average rainfall and temperatures.

WINEMAKING

Fermentation takes place at 28 ° C, partly in oak barrels, partly in stainless steel. After 15-20 days the wine is separated from the skins and after malolactic fermentation, the wine is raked into Nevers, Allier and Tronçais oak barriques. The wine ages in the castle bunker where it remains for 24 months; subsequently it is bottled without filtration and aged in the bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Deep ruby colour with a deep, vibrant nose offering notes of ripe red and black berry fruit, from cherries to blackberries.

The firm, mouthfilling palate is elegant and well-orchestrated.

FOOD PAIRING

Excellent with roast red meats, game and medium and long-aged cheeses.

AWARDS

2017:

- Award Gold The WineHunter
- 91 pt Guida Veronelli 2022

2015:

- 90 pt I Vini Di Veronelli

RASSAUER

FRIULANO

DOC COLLIO

Vineyard age: planted in 2008

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 14%

Soil composition: Ponca, consisting
in marl and sandstone

Management of the vineyard:
controlled grassing
with row processing

Harvest: first ten days of
September



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation in stainless steel tanks at controlled temperature at 15° C.

A part of the must is kept in contact with the skins for a few days during fermentation, to extract more aromas. It is refined in steel until the end of March on the fine lees and then in the bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Straw yellow colour with shades of green, accompanied by a complex nose combining fruity hints of apricots and peaches with floral and mineral notes.

The weighty palate vaunts perfect acidic grip, ensuring excellent length and creaminess.

FOOD PAIRING

It pairs magnificently with hand-sliced Prosciutto Crudo di San Daniele.

Excellent with hard boiled eggs and asparagus, with spring herb frittatas, with bean and pearl barley soup, with risotto with asparagus tips and with grilled radicchio di Treviso.

AWARDS

2023:

- Award Gold The WineHunter
- Corona Vinibuoni D'Italia 2026
- Due Cavatappi Decanto Untold
- Miglior vino gastronomico categoria vitigno Friulano - Friuli
- Medaglia d'oro - WOW Civiltà del bere
- 92 pt Falstaff 2025

2022:

- 93 pt Falstaff 2024
- 93 pt Decanter WWA 2024 Silver
- 4 stars - Vinibuoni D'Italia
- Medaglia d'argento - WOW Civiltà del bere
- 94 pt The Wine Journal
- Tre Cavatappi Decanto Untold
- Miglior vino da invecchiamento (cat. Friulano del FVG) Decanto Untold
- 91 pt WineMag
- 95/100 ★ Vinoway Wine Selection
- 4 Grappoli Bibenda 2024
- 90 pt Guida Veronelli 2025

2021:

- 4 viti Vitae
- 92 pt Falstaff 2023
- 3 stars - Vinibuoni D'Italia
- 96/100 Vinoway Wine Selection
- ♥♥ - Merum
- 90 pt Guida Veronelli 2024
- Medaglia d'argento - WOW Civiltà del bere

2020:

- 90 pt Decanter WWA 2022
- Award Red The WineHunter
- 93/100 ★ Vinoway Wine Selection

2019:

- 91 pt James Suckling
- 3 Bicchieri Gambero Rosso
- 4 Stars Vini Buoni d'Italia

2018:

- 90 pt James Suckling
- 4 Stars Vini Buoni d'Italia
- 92 pt Wine Enthusiast

2005:

- 3 Bicchieri Gambero Rosso

JOY

PINOT GRIGIO

DOC COLLIO

Vineyard age: planted in 2000

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 14,5%

Soil composition: Ponca, consisting in marl and sandstone

Management of the vineyard: controlled grassing with row processing

Harvest: end of August



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

A skin maceration is carried out for 10-15 hours at 6° C in order to extract color and a wider and more complex bouquet of aromas with typical hints of red fruits. Fermentation in steel at 16/18° C. It is refined on noble lees in steel tanks until March.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Coppery in color (onion skin hues), presents itself with a characteristic nose, with fruity notes of ripe pears and pomegranates.

The warm, balanced, full-flavoured palate is savoury and concentrated, with hints of red berries.

FOOD PAIRING

It goes well with fish, white meats, vegetable soups, delicate first courses and fresh cheeses.

AWARDS

2023:

- 92 pf Falstaff

2022:

- 90 pt James Suckling
- 93 pt Doctor Wine
- Due Cavatappi Decanto Untold
- 92 pt The Wine Journal

2021:

- 90 pt James Suckling

2020:

- 93 pt Doctor Wine

2019:

- 90 pt James Suckling

2018:

- 92 pt Wine Enthusiast
- 92 pt Falstaff

2016:

- 92 pt Doctor Wine
- 90 pt Wine Spectator
- 90 pt Wine Advocate

YELLOW HILLS

RIBOLLA GIALLA

DOC COLLIO



Vineyard age: planted in 2000

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 13%

Soil composition: Ponca, consisting in marls and sandstones

Management of the vineyard: controlled grassing with row processing

Harvest: in the middle of September

VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 16-18 ° C. It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

An old grape variety that adds to the prestige of Friuli's wine growing heritage. The bright straw yellow colour is accompanied by a characteristic nose of delicate meadow flowers with citrusy undertones, and a fullflavoured juicy palate with a long finish.

FOOD PAIRING

It pairs well with light appetizers, such as fresh cheese, cold cuts and raw vegetables. Ideal companion to seafood and delicate freshwater fish dishes. Excellent with spring herb omelettes.

AWARDS

2023:

- 3 Cavatappi Decanto Untold

2022:

- 4 stars - Vinibuoni D'Italia

2021:

- 4 stars - Vinibuoni D'Italia

2020:

- 90 pt James Suclinkg
- 92 pt Doctor Wine
- Award Rosso The WineHunter
- 4 Stars Vini Buoni D'Italia - Vini da non perdere

2019:

- 90 pt James Suckling

2018:

- 89 pt James Suckling
- 3 Stars Vini Buoni D'Italia

SANTAROSA

PINOT BIANCO

DOC COLLIO

Vineyard age: planted in 2000

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 14%

Soil composition: Ponca, consisting in marl and sandstone

Management of the vineyard: controlled grassing with row processing

Harvest: in the beginning of September



VINTAGE AND HARVEST NOTES

2023 - A year marked by long periods of rain, as opposed to the previous one, with very few sunny days, only in June and July. Temperatures in the normal range, except for a few isolated peaks. Harvest characterized by particularly favorable weather: September was balanced from beginning to end.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 16-18° C It is then aged partly in barriques and partly in steel on the noble lees until the month of March and subsequently in the bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Straw yellow with golden notes, the nose is large and intense with sweet tropical notes and hints of bread crust. On the palate extremely refined with notes reminiscent of yeast, pear and acacia flowers. Soft and velvety, it has an excellent persistence.

FOOD PAIRING

Ideal with appetizers, steamed fish and sea fish, fish risotto and pasta or vegetable soups.

AWARDS

2023:

- Award Rosso The WineHunter
- Due Cavatappi Decanto Untold
- Medaglia d'oro - WOW Civiltà del bere
- 96 pt Doctor Wine

2022:

- 92 pt James Suckling
- 91 pt Falstaff 2024
- 97 pt Decanter WWA 2024 Platinum
- Award Red The WineHunter
- Medaglia d'argento - WOW Civiltà del bere
- 93 pt Italy's Finest Wines
- 91 pt WinesCritic.com
- Due Cavatappi Decanto Untold
- 96/100 ★ Vinoway Wine Selection
- 4 Grappoli Bibenda 2024
- 90 pt Guida Veronelli 2025

2021:

- 3 Bicchieri Gambero Rosso
- 91 pt James Suckling
- 4 viti Vitae
- 90 pt Falstaff 2023
- Award Gold The WineHunter
- 95/100 ★ Vinoway Wine Selection
- 90 pt WinesCritic.com
- Medaglia di bronzo - WOW Civiltà del bere
- 93 pt Silver Glass - Italy's Finest Wines

2020:

- 92 pt James Suckling
- 4 viti Vitae
- 94 pt Doctor Wine
- 95/100 Vinoway Wine Selection
- 90 pt Guida Veronelli 2022

2019:

- 4 viti Vitae
- 94 pt James Suckling

2018:

- 91 pt James Suckling
- 3 Bicchieri Gambero Rosso
- 4 viti Vitae
- 95 pt Doctor Wine
- 90 pt 5 Star Wines
- 92 pt Wine Enthusiast

2017:

- 4 viti Vitae

2016:

- 95 pt Doctor Wine

2014:

- 3 Bicchieri Gambero Rosso

2013:

- 3 Bicchieri Gambero Rosso
- 4 viti Vitae

2011:

SEGRÉ

SAUVIGNON DOC COLLIO

Vineyard age: planted in 1991

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 13,5%

Soil composition: Ponca, consisting in marl and sandstone

Management of the vineyard: controlled grassing with row processing

Harvest: the end of August



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Maceration on the skins at low temperature and in the absence of oxygen for a night. Fermentation in stainless steel tanks at a controlled temperature of 14-16° C. It is refined in steel until the end of March on the fine lees and then in the bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Straw yellow colour with green shades.

The very strong, concentrated nose offers fruity notes of peaches, grapefruit and citrus accompanied by typical floral aromas.

The fresh, concentrated palate has a particularly full flavoured finish.

FOOD PAIRING

Perfect with shellfish, prawns and lobsters, strong-tasting herb risottos, turbot and salmon.

AWARDS

2023:

- 95 pt Doctor Wine

2022:

- 89 pt James Suckling
- 96 pt Doctor Wine
- 90 pt WinesCritic.com
- 92 pt The Wine Journal
- 91 pt WineMag
- 98,1 pt Vinodabere - Guida ai

Migliori Sauvignon d'Italia 2025

- 94 pt Vinoway Wine Selection
- 94 pt Italy's Finest Wines
- 91 pt Guida Veronelli 2025

2021:

- 91 pt James Suckling
- 4 viti Vitae
- 96 pt Doctor Wine
- 93/100 Vinoway Wine Selection
- 90 pt Guida Veronelli 2024
- 90 pt WinesCritic.com

2020:

- 90 pt Decanter WWA 2022
- 96 pt Doctor Wine
- Award Rosso The WineHunter
- 90 pt Guida Veronelli

2019:

- 91 pt James Suckling

2017:

- 90 pt I Vini Di Veronelli

2016:

- 94 pt Doctor Wine

2015:

- 90 pt Wine Spectator

2014:

- 4 viti Vitae

2003:

- 3 Bicchieri Gambero Rosso

2002:

- 3 Bicchieri Gambero Rosso