



MARCHIOPOLO

by *Famiglia Marchiorello*



"WE LOVE THE LAND, WE RESPECT ITALY'S VINEYARD HERITAGE, AND WE'RE DEEPLY COMMITTED TO THE PHILOSOPHY OF FINE FOOD AND WINE. WE DEPLOY OUR SKILLS AND RESOURCES IN A CONSTANT QUEST FOR EXCELLENCE IN THE AIM TO OFFER WINES WORTHY OF A COLLECTOR"

Gianluigi & Edoardo

THE MARCHIOPOLO PROJECT

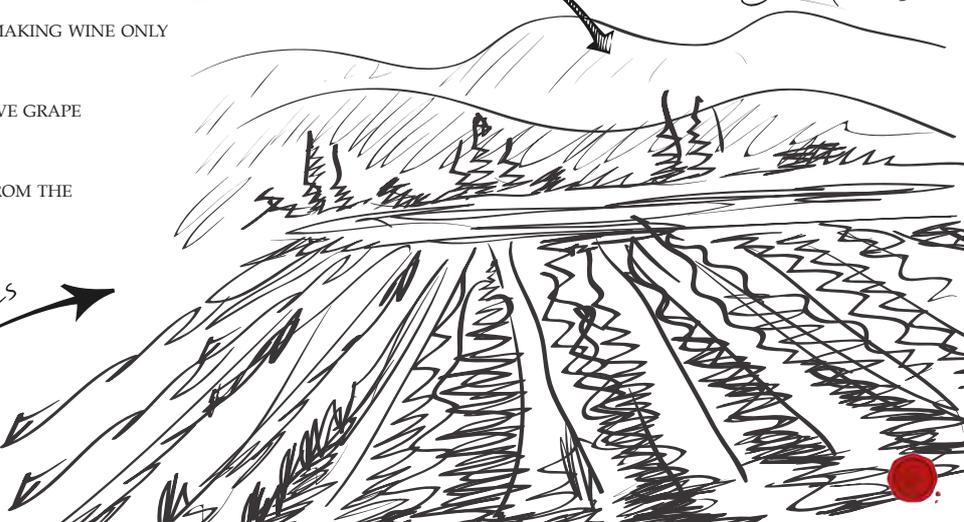
AN ALLIANCE FOR AN EXCELLENT VINTAGE

- ⇒ OFFERING THE BEST OF EACH TERROIR BY MAKING WINE ONLY FROM EXCELLENT VINTAGES
- ⇒ SAFEGUARDING AND REDISCOVERING NATIVE GRAPE VARIETIES, ENHANCING THEIR NATURE
- ⇒ WORKING WITH TOP INDUSTRY EXPERTS, FROM THE VINEYARD TO THE GLASS

tending the vines →

seeking the finest terroirs

respecting traditions



OUR ALLIANCE

GIAN LUIGI MARCHIORELLO - FOUNDER

SPEAR-HEADING ALL THE FAMILY'S ACTIVITIES, FROM BANKING TO FARMING, GIAN LUIGI HAS ALWAYS BEEN A KEEN GOURMET. A RESTAURANT OWNER AND MICHELIN GUIDE INSPECTOR FOR SEVERAL YEARS, IN 2006 HE LAUNCHED THE MARCHIOPOLO PROJECT, FOUNDED ON HIS DEEP LOVE OF WINE AND HIS DESIRE TO CRAFT A PRODUCT OF OUTSTANDING QUALITY.

EDOARDO MARCHIORELLO - WINE&FOOD EXPERT

EDOARDO HAS AN MBA FROM THE BOCCONI UNIVERSITY AND ATTENDED THE SCUOLA DE LA CUCINA ITALIANA COOKERY SCHOOL, AS WELL AS PROFESSIONAL COURSES OF THE ITALIAN SOMMELIER ASSOCIATION (AIS). HE CURRENTLY WORKS FOR MEREGALLI USA, AN AMERICAN WINE IMPORTER, AND ACTS AS A BUSINESS DEVELOPER FOR SEVERAL US VENUES.

ROBERTO PEPE - OENOLOGIST

ROBERTO IS A FOOD SCIENCE AND TECHNOLOGY GRADUATE OF THE FEDERICO II UNIVERSITY OF NAPLES. HE HAS ALSO COMPLETED A SPECIALIZATION COURSE IN FOOD HYGIENE AND TECHNOLOGY AND A MASTER'S DEGREE IN OENOLOGY AT THE CATHOLIC UNIVERSITY OF PIACENZA. HE HAS WORKED AS AN OENOLOGIST THROUGHOUT ITALY, FOR WINERIES, LABORATORIES AND PROTECTION CONSORTIUMS.

GIORGIO RINALDI - SOMMELIER

GIORGIO IS A DELEGATE OF THE ITALIAN SOMMELIER ASSOCIATION (AIS), AN EXPERT IN TASTING TECHNIQUE, A SPEAKER, AND A MEMBER OF THE ASSOCIATION'S NATIONAL EXECUTIVE COMMITTEE. ON THE STRENGTH OF SEVERAL SPECIALIST UNIVERSITY COURSES IN SENSORY ANALYSIS, HE HAS MADE HIS OUTSTANDING SKILLS AS AN EXPERT TASTER AVAILABLE TO THE PROJECT SINCE 2006, WITH THE AIM OF IDENTIFYING THE BEST GRAPE VARIETIES AND IS ALSO INVOLVED IN PUTTING TOGETHER THE FINEST BLENDS.

PAOLO MEREGALLI - MARKET EXPERT

A DOCTORATE IN MARKETING AND AN ENTREPRENEUR IN VARIOUS SECTORS FROM COMMUNICATIONS TO CATERING, PAOLO HAILS FROM A FAMILY WITH A LONG HISTORY IN THE WORLD OF WINE. HE HAS INVESTED IN HIS PASSION AND HIS AMERICAN COMPANIES ARE CURRENTLY ENGAGED IN PROJECTS RELATED TO FINE ITALIAN FOOD AND WINES.

OUR GROWERS

SERGIO E LORENZO AMBROSINI - *TENUTA AMBROSINI*

CARLO HAUNER E GIANFRANCO SABBATINO - *CARLO HAUNER*

ROBERT FIEGL - *FIEGL*

LUIGI TELLARO - *CANTINE TELLARO*

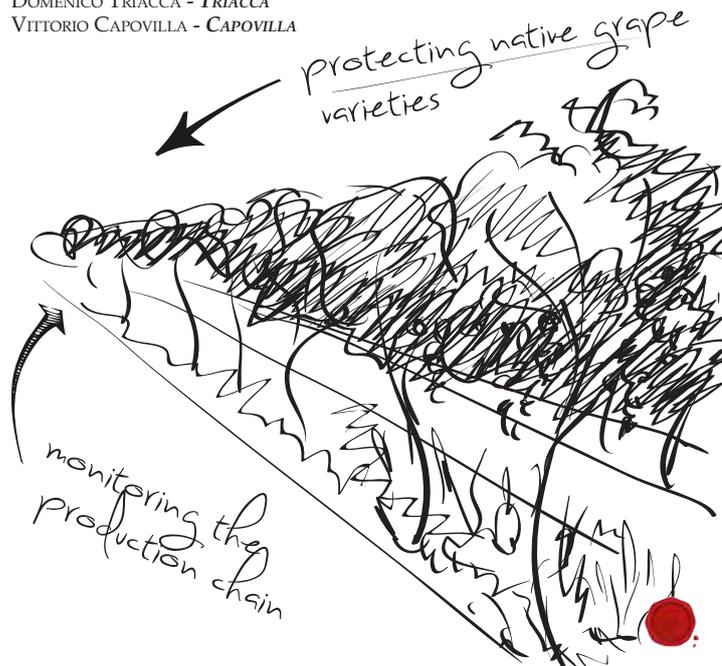
GIANLUIGI RIGHETTI - *AZIENDA VITIVINICOLA RIGHETTI GIANLUIGI*

EUGENIO ARLUNNO - *AZIENDA AGRICOLA MIRÙ*

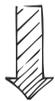
MIRELLA TAMBURELLO - *AZIENDA AGRICOLA TAMBURELLO*

DOMENICO TRIACCA - *TRIACCA*

VITTORIO CAPOVILLA - *CAPOVILLA*



THE STEPS FOR AN EXCELLENT VINTAGE

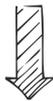


WE IDENTIFY

the partners

IN THE **BEST PRODUCTION AREAS**
WHO CULTIVATE **NATIVE GRAPE**
VARIETIES, ON THE BASIS OF THE
FOLLOWING CRITERIA:

- SOIL COMPOSITION
- VINEYARD PLANTING
DENSITY/YIELD
- VINEYARD ALTITUDE
- VINE-TRAINING SYSTEM
- VINEYARD ASPECT



WE CULTIVATE

the crops

FROM VINEYARD TO CELLAR,
ENSURING THE **CARE OF**
THE VINES AND HAND
PICKING OF
CLUSTERS



WE ANALYZE

climate conditions

DURING THE YEAR, WHICH
CONTRIBUTE TO FOSTER THE
BEST FLAVOURS AND AROMAS



WE PRODUCE

the wines

ONLY WHERE IDEAL
STANDARDS HAVE MET,
CHIEFLY **FERMENTING**
MONOARIETALS AND USING
MINIMAL FILTERING

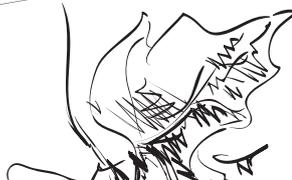


WE SHARE

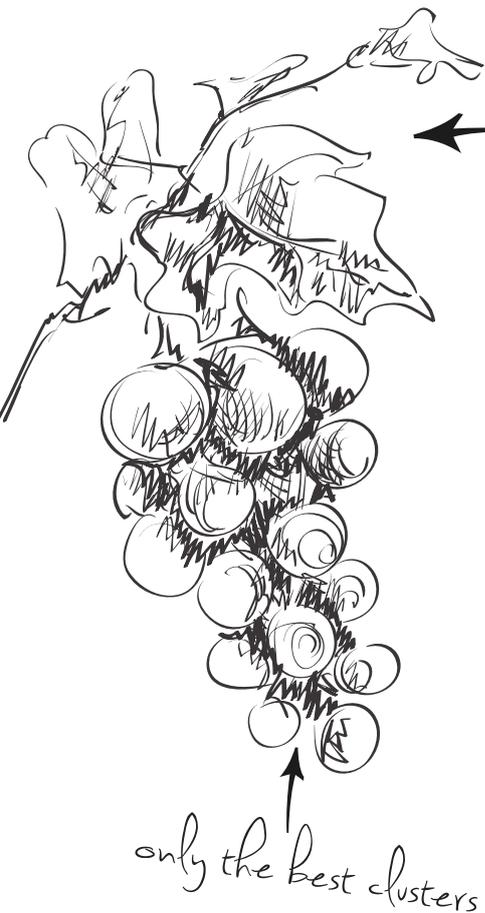
with our community

USING THEIR CONSTANT
FEEDBACK TO IMPROVE AND
MAKING NEW WINES

superior quality wine



THE RESULT OF OUR COMMITMENT



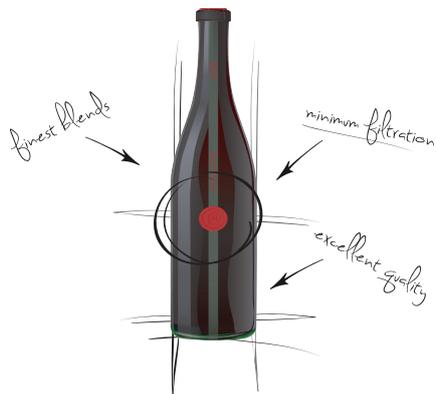
ideal sugar accumulation

- ⇒ **UNIQUE:** WE USE NATIVE GRAPE VARIETIES THAT GROW NOWHERE ELSE IN THE WORLD. THE PAINSTAKING PROCESS OF SELECTING THE TERROIR AND THE GRAPES, COMBINED WITH OUR PRODUCTION EXPERTISE, YIELDS A TRULY UNIQUE WINE.
- ⇒ **AUTHENTIC:** WE CREATE OUR WINES RESPECTING THE TRUE CHARACTERISTICS OF THE INDIVIDUAL NATIVE GRAPE VARIETY TO ENSURE THAT THE ORIGINAL FLAVOURS ARE EXPRESSED IN ALL THEIR COMPLEXITY.
- ⇒ **EXCELLENT:** WE FERMENT ONLY THE FINEST GRAPE VARIETIES AND THE CLUSTERS THAT HAVE ENJOYED THE BEST WEATHER CONDITIONS FOR EXPRESSING THEIR CHARACTER TO THE FULL.

only the best clusters



OUR SELECTION



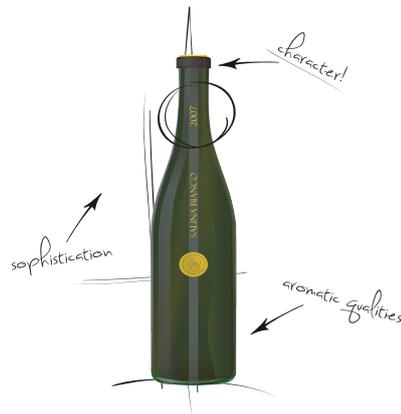
REDS

TOCIA' 2013 - Rosso delle Venezie I.G.T.

THE VINEYARDS ARE LOCATED NEAR VERONA, IN AN AREA BLESSED WITH AN IDEAL MICROCLIMATE FOR VITICULTURE. THE WINE IS A BLEND OF CORVINA VERONESE (50%), CORVINONE (30%) AND RONDINELLA (20%) THAT IS REFERMENTED ON THE LEES OF AMARONE AND RECIOTO, BEFORE AGING IN BIG OAK CASKS AND THEN IN THE BOTTLE. THE RESULT IS PARTICULARLY INTRIGUING, WITH NOTES OF MORELLO CHERRY, RASPBERRY, TOBACCO, AND LEATHER, REVEALING GOOD BALANCE AND LONG FINISH.

AMARONE 2006 - AMARONE DELLA VALPOLICELLA CLASSICO DOC

THE VINEYARDS ARE FOUND IN THE MUNICIPALITY OF FUMANE (VERONA), WHERE COOL MOUNTAIN AIR CURRENTS, MITIGATED BY THE BREEZES OFF LAKE GARDA, CREATE A UNIQUE VITICULTURE TERROIR. THIS AMARONE IS A BLEND OF CORVINA (80%), CORVINONE AND RONDINELLA GRAPES. THE WINE IS AGED IN OAK CASKS FOR 36 MONTHS AND SUBSEQUENTLY IN THE BOTTLE, TO ACHIEVE LIGHTLY EVOLVED NOTES, RANGING FROM FRUIT TO SWEET SPICE, PEPPER AND TOBACCO. THE LONG, COMPLEX PALATE IS SOFT AND NICELY BALANCED.



WHITES

PONCALE 2012 - COLLIO GORIZIANO BIANCO D.O.C.

THE VINEYARDS, IN OSLAVIA (GORIZIA), ARE ROOTED IN A LOCAL SOIL KNOWN AS PONCA, WHICH GIVES THE WINE ITS NAME. THE SOIL IS COMPOSED OF MARL AND SANDSTONE FORMED DURING THE EOCENE EPOCH, WHILE THE MICROCLIMATE HAS UNIQUE TEMPERATURE FLUCTUATIONS AND IS PARTICULARLY BREEZY. THE WINE IS A BLEND OF RIBOLLA GIALLA AND MALVASIA, THE AREA'S FINEST NATIVE GRAPE VARIETIES, AND ITS MINERAL NOTES COME COMBINED WITH A POWERFUL STRUCTURE AND SILKINESS. PONCALE IS ALSO HIGHLY CELLARABLE AND SUITABLE FOR UNUSUALLY LONG BOTTLE AGEING, WHICH GIVES IMPORTANT EVOLVING TERTIARY NOTES THE TIME THEY NEED TO DEVELOP.

RIBOLLA GIALLA 2011 - COLLIO RIBOLLA GIALLA D.O.C.

THE VINEYARDS CAN BE FOUND IN OSLAVIA (GORIZIA), ON THE HILLS FACING SLOVENIA, WHERE ALL THE VILLAGE INHABITANS ARE INVOLVED IN TENDING THE VINES. THE WINE IS A 100% RIBOLLA GIALLA, USING A NATIVE FRIULI GRAPE VARIETY THAT BEST EXPRESSES THE TERROIR. THIS MODERN INTERPRETATION OF THE "QUEEN OF OSLAVIA GRAPES" VAUNTS A HIGHLY ALLURING NOSE AND PALATE THAT OFFER STUNNINGLY FORTHRIGHT PURE FRUIT. IT REFLECTS THE UNIQUE SOIL AND CLIMATE SAVOURY MINERAL NOTES OF THESE HILLS, WHICH COMBINE POWER AND FRESHNESS.



FURTHER INFORMATION

HOW WE CHOOSE OUR GROWERS

SOIL COMPOSITION

WE SEEK THE IDEAL SOIL FOR THE INDIVIDUAL GRAPE VARIETY, WHICH WILL ALLOW IT TO DEVELOP THE FINEST SENSORY CHARACTERISTICS. IN GENERAL, WE PREFER PEBBLY, SANDY, SLIGHTLY CLAYEY, CHALKY, VOLCANIC, AND MINERAL-RICH SOILS, WITHOUT EXCESSIVE TOPSOIL, THAT ARE NOT TOO HEAVY OR ACIDIC..

PLANTING DENSITY AND YIELD

IN ADDITION TO ENSURING THAT THE QUALITY STANDARDS ESTABLISHED BY PRODUCTION REGULATIONS ARE RESPECTED, WE SELECT HIGH-DENSITY PLANTINGS (OVER 5,000 VINES PER HECTARE) TO GUARANTEE LOW YIELDS (LESS THAN 8-9,000 KG PER HECTARE) AND MORE CONCENTRATED CLUSTERS. WE CHECK THAT DRY PRUNING IS CARRIED OUT IN OUR VINEYARDS, LEAVING ONLY A FEW BUDS ON THE VINES SO THEY BEAR LESS FRUIT. WE ALSO ENSURE THAT THE BUNCHES ARE THINNED, REMOVING THOSE ON THE ENDS OF THE CANES TO OBTAIN SUPERIOR QUALITY WINES.

TENDING THE VINES

WE ARE METICULOUS IN SELECTION OF THE VINES, WHICH ARE KEPT CLEAN AND TIDY (CANOPY, TRUNK, GROUND). SHOOT THINNING IS PERFORMED TO KEEP THE FOLIAGE UNDER CONTROL AND SHAPE THE VINE, IN ORDER TO ENSURE CONSISTENT AND HIGHER OVERALL QUALITY OF THE BUNCHES OVER THE YEARS.

VINEYARD ALTITUDE

WE LOOK FOR VINES PLANTED AT THE IDEAL ALTITUDE FOR THE CHOSEN NATIVE GRAPE VARIETY, IN ORDER TO ENSURE OPTIMUM SUGAR ACCUMULATION AND AROMATIC QUALITIES

VINE-TRAINING SYSTEM

WE SELECT TRELLISED, VERTICAL-TRELLISED OR GUYOT-TRAINED VINEYARDS TO MAINTAIN VEGETATIVE VIGOUR AND FRUIT PRODUCTION FOR EACH VINE, AND TO ENSURE A HIGH PRESENCE OF NUTRIENTS.

VINEYARD ASPECT

WE SEEK SOUTH-EAST FACING HILLSIDE VINEYARDS TO ENSURE THAT LEAVES HAVE GREATEST EXPOSURE TO SUNLIGHT, WHICH STIMULATES THE DEVELOPMENT OF CHLOROPHYLL. WHEN NECESSARY, WE REQUIRE OUR GROWERS TO PERFORM LEAF REMOVAL ON FRUITING CANES IN ORDER TO INCREASE GRAPE EXPOSURE TO THE SUN.

RESPECT FOR THE ENVIRONMENT

ALL OUR WINES ARE PRODUCED IN COMPLIANCE WITH SPECIFIC PRODUCTION REGULATIONS THAT PROHIBIT ALL FORCING METHODS AND THE USE OF CHEMICAL HERBICIDES. THE USE OF PLANT PROTECTION PRODUCTS THAT MAY LEAVE RESIDUES AT THE TIME OF HARVEST, INCLUDING COPPER AND SULPHUR SALTS, IS STRICTLY FORBIDDEN TO ENSURE THE LOWEST POSSIBLE ENVIRONMENTAL IMPACT. WE ALSO PREFER PHYSICAL TO CHEMICAL METHODS IN ALL OUR BIOCHEMICAL PROCESSES FOR THE TRANSFORMATION OF GRAPE MUST INTO WINE. AS EACH ENZYME CONTAINED IN GRAPES HAS ITS OWN SPECIFIC ACTIVATION TEMPERATURE, WE ARE ABLE HEAT OR COOL THE PRODUCT TO ACHIEVE THE IDEAL TRANSFORMATION PROCESS, PRACTICALLY AVOIDING THE USE OF WINE ADDITIVES AND PRESERVATIVES, INCLUDING SULPHITES.



FURTHER INFORMATION

HOW WE ANALYZE CLIMATE FACTORS

WE CONSIDER OPTIMUM WEATHER CONDITIONS TO BE OVER 1,500 HOURS OF LIGHT AND SUN PER YEAR, AND 650-700 ML OF RAIN (IN WINTER AND SPRING, NEVER DURING FLOWERING OR HARVEST), EVENLY DISTRIBUTED THROUGHOUT THE YEAR. WE RULE OUT VINEYARDS THAT HAVE SUFFERED EXTREMES OF HEAT OR FROST. IN GENERAL, WE STUDY THE IDEAL CLIMATE FOR EACH TYPE OF GRAPE VARIETY.

HOW WE SELECT THE GROWERS

WE USE A MATRIX SYSTEM TO DETERMINE WHICH OF OUR GROWERS ENJOYED THE BEST WEATHER CONDITIONS FOR THE GRAPE VARIETIES THEY CULTIVATE. THIS ALLOWS US TO DECIDE, ON AN ANNUAL BASIS, WHICH TYPES OF WINE ARE WORTH SELECTING WITHOUT ANY PRODUCTION OBLIGATIONS IN MEDIOCRE YEARS.

HOW WE MAKE OUR WINES

A FEW WEEKS BEFORE HARVEST, WE CHECK THE RIPENESS LEVELS BY SAMPLING THE GRAPES SO WE ARE SURE OF ACHIEVING OPTIMUM CONCENTRATION OF SUGAR, ACIDS, POLYPHENOLS, AND ANTHOCYANINS (IN THE CASE OF BLACK GRAPES), WHILE SENSORY ANALYSIS AND CHEMICAL TESTS ARE USED TO DETERMINE THE EXACT DATE OF THE HARVEST. THE GRAPES ARE ENTIRELY HANDPICKED AND STORED IN FRUIT CRATES FOR IMMEDIATE TRANSPORTATION TO THE CELLAR FOR FERMENTATION. THE WINES ARE CHIEFLY FERMENTED AS MONOVARIETALS (WE DO NOT USE THE 15% OF OTHER INTERNATIONAL GRAPE VARIETIES ALLOWED BY THE BLENDING REGULATIONS FOR "CORRECTION" AND "ADJUSTMENT"). ALL OUR PRODUCTS REACH THE CONSUMER BIOLOGICALLY INTACT, SINCE WE USE MINIMAL FILTERING TO ENSURE GOOD NATURAL STABILITY AND CELLARABILITY.

SHARING

THE WHOLE PROJECT WAS CONCEIVED WITH AND IS FUELLED BY THE CONSUMERS OF OUR WINE. WHEN WE DEFINE OUR END PRODUCT (IN THE CASE OF BOTH BLENDS OF NATIVE GRAPE VARIETIES AND MONOVARIETAL WINES), WE INVITE WINE LOVERS – CHOSEN ACCORDING TO CONSUMPTION CRITERIA – TO PARTICIPATE IN A BLIND TASTING OF SEVERAL PRE-RELEASES OF THE WINES. WE SUBSEQUENTLY CONSIDER THEIR SCORES WHEN CHOOSING WHICH WINES TO BOTTLE. WE ALSO CONTINUE TO REQUEST OPINIONS ON OUR WINES BY SENDING TASTING SHEETS AND WHEN MAKING SUBSEQUENT VINTAGES WE TRY TO CONSIDER THE SUGGESTIONS AND PREFERENCES SENT TO US.



SPECIFICATIONS

TOCIA'

APPELLATION: ROSSO DELLE VENEZIE IGT

PRODUCER: MONTECI SOCIETÀ AGRICOLA S.S.

VARIETIES: CORVINA VERONESE, CORVINONE AND RONDINELLA

VINTAGE: 2013

PRODUCTION AREA: FOOT-HILLS IN THE CLASSICAL VALPOLICELLA AREA

SURFACE: 25 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180-500 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT WITH PECULIAR MICRO-CLIMATIC CHARACTERISTICS.

COMPOSITION OF SOIL: RED AND BROWN SOILS, LIGHT AND RICH OF TEXTURE IN THE HIGHER ELEVATIONS, PARTIALLY CLAYISH IN THE LOWER ELEVATIONS.

TRAINING FORM: COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: OCTOBER

WINEMAKING TECHNIQUES: THERMAL PREFERMENTATION STEEPING, BALLAST MOVEMENT UNDER THERMAL CONTROL. SECOND FERMENTATION ON THE AMARONE PEELS USING THE «RIPASSO» TECHNIQUE.

AGEING: BIG OAK CASKS FOR 15 MONTHS, THEN AGED IN BOTTLE.

HISTORICAL NOTES: THE NAME VALPOLICELLA IS BELIEVED TO BE AN APPELLATION FOR THE BIG TURN OF THE ADIGE RIVER BETWEEN CHIUSA AND PARONA. VINES ARE PRESENT IN THE VALPOLICELLA REGION SINCE MORE THAN 40 MILLIONS YEARS, AS SHOWN BY FOSSILS FOUND IN THIS TERRITORY. THE FIRST WRITTEN CONFIRMATIONS REGARDING CULTIVATION OF AMARONE ANCESTORS DATE BACK TO THE ROMAN AGE, WITH WITNESSES AS PLINIO AND MARZIALE. THIS CULTURE CONTINUED THEN THROUGH THE MIDDLE-AGE TILL THE PRESENT TIME, OVERCOMING IN FULL SHAPE THE PHYLLOSSERA CRISIS ANT THE END OF 19TH CENTURY. DURING THE 20TH CENTURY THE QUALITY PROCEDURES HAVE BEEN CAREFULLY FIXED AND THESE WINES BELONG NOW TO THE BEST EXPRESSIONS OF THE ITALIAN OENOLOGICAL PRODUCTION.

ORGANOLEPTIC DESCRIPTION: RUBIN RED WITH GARNET SHADES. INTENSE NOSE, VERY FRANK, WITH SCENTS OF MORELLOS, RASPBERRIES, TOBACCO AND LEATHER. THE DRIED GRAPE SCENTS TYPICAL OF AMARONE, COMING FROM THE PEEL USED FOR THE «RIPASSO» GENERATE A FRUITY PERSISTENCE WITH BALANCE FRESH AND EASIER TONES.

HEAD OF WINE-GROWING: GIANLUIGI RIGHETTI

HEAD OF WINEMAKING: ROBERTO PEPE & GIANLUIGI RIGHETTI

HEAD OF SALES AND DISTRIBUTION: EDOARDO MARCHIORELLI & PAOLO MEREGALLI



SPECIFICATIONS

AMARONE

APPELLATION: AMARONE DELLA VALPOLICELLA DOC CLASSICO

PRODUCER: MONTECI SOCIETÀ AGRICOLA S.S.

VARIETIES: CORVINA VERONESE, CORVINONE AND RONDINELLA.

VINTAGE: 2006

PRODUCTION AREA: FOOT-HILLS IN THE CLASSICAL VALPOLICELLA AREA

SURFACE: 25 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180-500 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT WITH PECULIAR MICRO-CLIMATIC CHARACTERISTICS.

COMPOSITION OF SOIL: RED AND BROWN SOILS, LIGHT AND RICH OF TEXTURE IN THE HIGHER ELEVATIONS, PARTIALLY CLAYISH IN THE LOWER ELEVATIONS.

TRAINING FORM: COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: OCTOBER

WINEMAKING TECHNIQUES: THERMAL PREFERMENTATION STEEPING BALLAST MOVEMENT UNDER THERMAL CONTROL.

AGEING: BIG OAK CASKS FOR MORE THEN 36 MONTHS, THEN AGED IN BOTTLE.

HISTORICAL NOTES: THE NAME VALPOLICELLA IS BELIEVED TO BE AN APPELLATION FOR THE BIG TURN OF THE ADIGE RIVER BETWEEN CHIUSA AND PARONA. VINES ARE PRESENT IN THE VALPOLICELLA REGION SINCE MORE THAN 40 MILLIONS YEARS, AS SHOWED BY FOSSILS FOUND IN THIS TERRITORY. THE FIRST WRITTEN CONFIRMATIONS REGARDING CULTIVATION OF AMARONE ANCESTORS DATE BACK TO THE ROMAN AGE, WITH WITNESSES AS PLINIO AND MARZIALE. THIS CULTURE CONTINUED THEN THROUGH THE MIDDLE-AGE TILL THE PRESENT TIME, OVERCOMING IN FULL SHAPE THE PHYLLOSSERA CRISIS ANT THE END OF 19TH CENTURY. DURING THE 20TH CENTURY THE QUALITY PROCEDURES HAVE BEEN CAREFULLY FIXED AND THESE WINES BELONG NOW TO THE BEST EXPRESSIONS OF THE ITALIAN OENOLOGICAL PRODUCTION.

ORGANOLEPTIC DESCRIPTION: RUBIN RED WITH GARNET SHADES. INTENSE NOSE, VERY FRANK, RICH OF FRUITY AND SPICED SCENTS, PEPPER. SOFT AND COMPLEX STRUCTURE, VERY PERSISTENT AND TASTY.

HEAD OF WINE-GROWING: GIANLUIGI RIGHETTI

HEAD OF WINEMAKING: GIORGIO RINALDI & GIANLUIGI RIGHETTI

HEAD OF SALES AND DISTRIBUTION: EDOARDO MARCHIORELLO & PAOLO MEREGALLI



SPECIFICATIONS

PONCALE



APPELLATION: COLLIO GORIZIANO BIANCO DOC

PRODUCER: AZIENDA AGRICOLA FIEGL

VARIETIES: RIBOLLA GIALLA, MALVASIA ISTRIANA AND CHARDONNAY

VINTAGE: 2012

PRODUCTION AREA: COLLIO GORIZIANO, OSLAVIA

SURFACE: 28 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180 MSL GOOD EXPOSED VINEYARDS.

COMPOSITION OF SOIL: EOCENIC MARL «PONCA»

TRAINING FORM: GUYOT

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 6 TON/HA

HARVEST PERIOD: SEPTEMBER

WINEMAKING TECHNIQUES: SOFT PRESSING OF THE WHOLE GRAPES PARTIAL CRYOMACERATION, THERMO CONTROLLED FERMENTATION.

AGEING: INOX TANKS THEN IN THE BOTTLE.

HISTORICAL NOTES: WINEMAKING TRADITION IN THE COLLIO AREA IS DATED TO THE PRE ROMAN EPOQUE. THE ROMAN EMPIRE DECIDED TO CONVERT THIS REGION IN A GREAT VINEYARD, CODING THE CULTURAL AND PRODUCTION TECHNIQUES. THE SUCCEEDING OF VARIOUS DOMINATIONS DID NOT CHANGE THIS TRADITION, AND DURING THE RENAISSANCE THIS TERRITORY WAS ALREADY SPECIALIZED FOR VINE-GROWING. THIS ANCIENT TRADITION BROUGHT THE COLLIO WINES TO TODAY'S WORLDWIDE FAME.

ORGANOLEPTIC DESCRIPTION: INTENSE STRAW YELLOW COLOURS, COMPLEX BOUQUET WITH HINTS OF JASMIN, ACACIA AND ALMOND. TASTY, FRESH AND SATISFYING.

HEAD OF WINE-GROWING: ROBERT FIEGL

HEAD OF WINEMAKING: ROBERTO PEPE & GIORGIO RINALDI

HEAD OF SALES AND DISTRIBUTION: EDOARDO MARCHIORELLO & PAOLO MEREGALLI



RIBOLLA GIALLA



APPELLATION: COLLIO RIBOLLA GIALLA DOC

PRODUCER: AZIENDA AGRICOLA FIEGL

VARIETIES: RIBOLLA GIALLA

VINTAGE: 2011

PRODUCTION AREA: COLLIO GORIZIANO, OSLAVIA

SURFACE: 28 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180 MSL GOOD EXPOSED VINEYARDS

COMPOSITION OF SOIL: EOCENIC MARL «PONCA»

TRAINING FORM: GUYOT

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 6 TON/HA

HARVEST PERIOD: SEPTEMBER

WINEMAKING TECHNIQUES: SOFT PRESSING OF THE WHOLE GRAPES, PARTIAL CRYOMACERATION, THERMO CONTROLLED FERMENTATION.

AGEING: INOX TANKS THEN IN THE BOTTLE.

HISTORICAL NOTES: THIS VINE WAS FOUND IN THE ANCIENT GREEK ISLAND OF KEFALONIA, EVEN IF IT WAS PROBABLY INTRODUCED BY VENETIAN TRADERS. THE FIRST ACCREDITED DOCUMENT IS DATED 1299, AT THE END OF MIDDLE AGES. IT'S ALSO POSSIBLE THAT RIBOLLA IS EVEN OLDER, DATING BACK TO ROMAN TIMES. STARTING FROM THE MIDDLE OF 14TH CENTURY, RIBOLLA WAS USUALLY OFFERED TO EMINENT PERSONALITIES VISITING THE CITY OF UDINE.

ORGANOLEPTIC DESCRIPTION: INTENSE STRAW YELLOW COLOUR, THE NOSE REVEALS STRONG SCENTS OF WHITE AND YELLOW FLOWERS AND EXOTIC FRUITS, QUITE COMPLEX AND FINE, FULL BODIED COMBINING STRENGTH AND FRESHNESS.

HEAD OF WINE-GROWING: ROBERT FIEGL

HEAD OF WINEMAKING: GIORGIO RINALDI

HEAD OF SALES AND DISTRIBUTION: EDOARDO MARCHIORELLO & PAOLO MEREGALLI

