



F R U S C A L Z O

Vignaioli per passione dal 1950

White Wines

Chardonnay: fine fragrance and noble

The perfect inclination of the sunny hills donates a fine fragrance and nobility to this Chardonnay.

Varieties: Chardonnay 100%

Type of wine: white

Color: brilliant straw color

Bouquet: fine, noble, with a delicate fragrance of flowers

Palate: typical Chardonnay flavors, apple and pineapple aromas, pleasurable freshness

Food pairings: risotto, shellfish, fish or smoked fish, poultry dishes, warm cheese dishes, sliced cheese dishes

Location of vineyard: Ruttars, Dolegna del Collio, Italy, hill side

Year of planting: 1986

Average yield: 50 hl/ha

Vine training system: Casarsa

Date of harvest: mid September 2018

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Friulano: typical and variegated

The Friulano is the symbol wine of the region. Who orders a glass of wine will be offered a glass of Friulano. The European Community has prohibited the use of the name "Tocai" for this vine in 2007 as considering it too similar to the DOC Hungarian "Tokaji". As a consequence the name in Friuli has changed to "Friulano".

Varieties: Friulano 100 %

Type of wine: white

Color: vivid straw color

Bouquet: scent of blossoms of acacia and wild flowers

Palate: fruity, soft, delicate almond touch, discreet acidity

Food pairings: aperitif, smoked ham from Cormons or San Daniele prosciutto crudo and salami, rabbit, turkey, vegetarian dishes, a wine to pair easily

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Average age of the grape-vine: 30-60 years

Average yield: 45 hl/ha

Vine training system: Guyot, Cappuccina and Casarsa

Date of harvest: mid September 2018

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Malvasia: dry and mineral

The Malvasia is deemed to be one of the most ancient and important wines of the Collio region. A classic pairing with fish dishes.

Grapes: Malvasia 100%

Type of wine: white

Color: straw color

Bouquet: slightly aromatic with a floral note

Palate: dry and pleasantly mineral, grapefruit, wild thyme and almonds at the palate, harmonic structure

Food pairings: aperitif, light starters and soups, a perfect combination with fish dishes

Location of the vineyard: Novali, Commons, hillside

Year of planting: 2006

Average yield: 50 hl/ha

Vine training system: Guyot

Date of harvest: mid September 2018

Mode of harvest: manual harvesting

Alcohol content: 12,5 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Pinot Bianco: delicate and mineral

One of the most elegant wines, a nectar for true wine connoisseurs.

Grapes: Pinot Bianco 100%

Type of wine: white

Color: straw color with light golden reflections

Bouquet: crispy bread crust, intense

Palate: aromatic and dry at the palate, complex aroma of yellow fruits, light mineral notes, elaborate structure, delicate acidity

Food pairings: an excellent pairing with seafish, tortellini, ravioli, risotto, chicken, rabbit and veal dishes

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1965

Average yield: 45 hl/ha

Vine training system: Casarsa

Date of harvest: mid September 2018

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Pinot Grigio: softness and character

A perfect balance between softness and character creates the uniqueness of this classic wine like the soil where it comes from.

Grapes: Pinot Grigio 100%

Type of wine: white

Color: yellow with copper reflections

Bouquet: fine, fruity

Palate: intense, full-bodied, with a mineral resonance, delicate acidity

Food pairings: aperitif, pasta, light soups, white meat dishes, sea-fish dishes

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1986-1987

Average yield: 60 hl/ha

Vine training system: Casarsa

Date of harvest: mid September 2018

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Ribolla Gialla: vivid and fresh

The Ribolla Gialla is an autochthonous grape variety of the Collio-Brda region. The grape vines prefer sunny and well-ventilated hillsides. Therefore they say “the Ribolla Gialla is born where the winds are blowing”. Especially highly appreciated by wine enthusiasts.

Grapes: Ribolla Gialla 100%

Type of wine: white

Color: intense straw color with golden and greenish reflections

Bouquet: scent of ripe pears and white flowers

Palate: slightly citric aroma, ripe pineapple, lively and crisp, an easy and pleasurable sensation

Food pairings: aperitif, pasta and risotto, white meat and fish dishes

Location of the vineyard: Ruttars, Dolegna del Collio e Novali, Cormons, hillside

Year of planting: 1986-2006

Average yield: 50 hl/ha

Vine training system: Guyot and Casarsa

Date of harvest: mid September 2018

Mode of harvest: manual harvesting

Alcohol content: 12,5 %vol

Total acidity: 6 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Ribolla Gialla Brut: a classy sparkling wine

The Brut of the autochthonous grape variety, the Ribolla Gialla, vinified according to the long Charmat method for at least seven months, is presenting itself with a fine velvety perlage.

Grapes: Ribolla Gialla 100%

Type of wine: white

Color and perlage: soft straw color, fine, velvety perlage

Bouquet: the scent of white flowers with a delicate yeasty fragrance

Palate: the light citric aroma of the Ribolla Gialla grape is melting with an exotic fruit flavor, fine and persistent in the mouth

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1986-2006

Average yield: 50 hl/ha

Vine training system: Guyot, doppio ritorto, Casarsa

Date of harvest: beginning of September 2018

Mode of harvest: manual harvesting

Alcohol content: 12,5 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation happens in stainless steel tanks under frequent battonage of the autochthonous yeasts maintaining a controlled temperature. The final maturation process proceeds in autoclaves (pressurized tanks, long Charmat maturation).



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Rosa Canina: Aromatic Traminer with an intense rose fragrance

This Traminer is growing on a hill between wild roses.

Grapes: Traminer aromatico 100 %

Type of wine: white

Color: mature yellow color

Bouquet: scent of wild roses, intense, aromatic

Palate: well structured with a strong natural taste of wild roses, rather dry and sapid

Food pairings: aperitif, fish carpaccio or as perfect finish of a meal to delicate cheese or not too sweet desserts

Location of the vineyard: Novali, Cormons, hillside

Year of planting: 2006

Average yield: 40 hl/ha

Vine training system: Guyot

Date of harvest: end of September

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Sauvignon blanc: elegant and harmonic

Close your eyes and let yourself be seduced by the bouquet of a light hint of lychee fruit accompanied by the typical Sauvignon scent.

Grapes: Sauvignon blanc 100%

Type of wine: white

Color: straw color

Bouquet: elder-flowers and an almost imperceptible scent of the leaf of white roses

Palate: a delicate hint of lychee fruit flavor, yellow bell pepper, the typical green Sauvignon notes present in a second thought, well integrated acidity, harmonic texture, a delicate almost caressing finish

Food pairings: aperitif, asparagus, fish, seafood, white meat, Asian food, goat cheese

Location of the vineyard: Novali, Cormons and Ruttars, Dolegna del Collio, hillside

Year of planting: 1986-2006

Average yield: 40 hl/ha

Vine training system: Guyot and Casarsa

Date of harvest: beginning of September 2018

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 6 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press and a must clarification process by flotation. The fermentation starts in stainless steel tanks maintaining a controlled temperature between 13° and 16°C. The wine continues to mature in the same tanks under frequent battonage of the autochthonous yeasts for about eight months in contact with the fine sediments consisting of a complex of mineral salts, acids and inactive yeasts which dissolve enhancing the structure and harmony of the wine. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Verduzzo: velvety with the right sweetness

After a late harvest the autochthonous golden Verduzzo grapes are vinified in red conferring a golden caramel color to the wine.

Grapes: Verduzzo 100 %

Type of wine: white, late harvest

Color: golden caramel yellow

Bouquet: scent of honey and acacia flowers are delighting the nose

Palate: mature apricot and hazel nuts merge with pleasantly velvety tannins on the palate

Food pairings: a white wine typically to be enjoyed as dessert, an ideal combination with Italian gorgonzola cheese, pate de foie gras or smoked ham prosciutto with figs

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1965

Average yield: 20 hl/ha

Vine training system: Cordone Speronato

Date of harvest: mid October 2016

Mode of harvest: manual harvesting

Alcohol content: 15 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The grapes are harvested exclusively by hand followed by a soft press, a vinification in red and a must clarification process by flotation. The fermentation happens in stainless steel tanks under frequent battonage of the autochthonous yeasts maintaining a controlled temperature for about one year. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Vignaioli per passione dal 1950

Red Wines

Cabernet Franc: an aromatic red wine

One of the most requested wines in our region having a special taste reminding of bell pepper, fresh herbs and spices.

Grapes: Cabernet Franc 100%

Type of wine: red

Color: ruby red

Bouquet: notes of hay and dark berry fruits

Palate: dark berry fruits and delighting green bell pepper encounters well balanced tannins

Food pairings: pasta, beef, wild game and aromatic cheese

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1985

Average yield: 50 hl/ha

Vine training system: Casarsa

Date of harvest: beginning of October 2016

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The harvest occurs exclusively by hand, the grapes are destemmed and left in the stainless steel tanks for about 10 days. After a soft press and a must clarification process by flotation the final fermentation continues in stainless steel tanks. In our winery we prefer a long maturation time. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Vignaioli per passione dal 1950

Cabernet Sauvignon: balanced and harmonic

A wine with a harmonic and well-balanced body recommended to be served to a wide range of different dishes.

Grapes: Cabernet Sauvignon 100%

Type of wine: red

Color: ruby red with slight garnet reflections

Bouquet: blueberry and sweet spices

Palate: dark berry and dark cherry aroma, vanilla in the background, delicate tannins, good persistence

Food pairings: mushroom dishes, pasta, wild game, lamb, grilled meat and delicate roasts

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1986

Average yield: 45 hl/ha

Vine training system: Cordone Speronato

Date of harvest: mid October 2011

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Total acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The harvest occurs exclusively by hand, the grapes are destemmed and left in the stainless steel tanks for about 10 days. After a soft press and a must clarification process by flotation the final fermentation continues in stainless steel tanks. In our winery we prefer a long maturation time. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Vignaioli per passione dal 1950

Merlot: profound and spicy

A wine rediscovered in the last years which should not miss on any menu.

Grapes: Merlot 100%

Type of wine: red

Color: profound ruby red with a tendency to garnet

Bouquet: dark berries and aromatic spices

Palate: black current and blueberry, slight leather flavor and balsmic notes, moderate tannins, pleasurable finish

Food pairings: cold cuts, grilled red meat, wild game, Camembert and Montasio cheese

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1965

Average yield: 40 hl/ha

Vine training system: Cappucina and Casarsa

Date of harvest: mid October 2014

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The harvest occurs exclusively by hand, the grapes are destemmed and left in the stainless steel tanks for about 10 days. After a soft press and a must clarification process by flotation the final fermentation continues in stainless steel tanks. In our winery we prefer a long maturation time. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Rosso Bruno: unique fineness and persistence

The cuvee "Rosso Bruno" is an exclusive selection of the best vintages of Merlot and Refosco.

Grapes: Merlot 90% and Refosco 10%

Type of wine: red

Color: intense ruby red color with tendencies to garnet

Bouquet: aromatic fragrance with a soft vanilla touch

Palate: dark cherry and black berries, slight leather flavor and balsamic notes, a warm opening at the palate, soft, sinuous, a full-bodied, well structured wine, noble and slightly tannic with a pleasurable finish

Food pairings: roasts and grilled red meat, wild game, Camembert and Montasio cheese

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1965 (Merlot), 1980 (Refosco)

Average yield: 40 hl/ha

Vine training system: Cappuccina and Casarsa

Date of harvest: mid October 2012

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The harvest occurs exclusively by hand, the grapes are destemmed and left in the stainless steel tanks for about 10 days. After a soft press and a must clarification process by flotation the final fermentation continues in stainless steel tanks. In our winery we prefer a long maturation time. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.



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Vignaioli per passione dal 1950

Refosco: aromatic – fine – sapid

An autochthonous grape cultivated in Friuli whereas the variety “dal Peduncolo Rosso” is considered to be of the highest quality-

Grapes: Refosco 100%

Type of wine: red

Color: ruby red color with garnet and purple reflections

Bouquet: mature blackberry and blueberry bouquet

Palate: delicate aroma, good structure, well-balanced, with well integrated tannins, persistent with a velvety finish

Food pairings: red meat and wild game, mature cheese

Location of the vineyard: Ruttars, Dolegna del Collio, hillside

Year of planting: 1980

Average yield: 40 hl/ha

Vine training system: Cappuccina

Date of harvest: mid October 2018

Mode of harvest: manual harvesting

Alcohol content: 13 %vol

Acidity: 5,5 g/l

Philosophy of cultivation: In harmony with nature we abstain from herbicides and use only natural fertilizers.

Production technology/vinification: The harvest occurs exclusively by hand, the grapes are destemmed and left in the stainless steel tanks for about 10 days. After a soft press and a must clarification process by flotation the final fermentation continues in stainless steel tanks. In our winery we prefer a long maturation time. After the tangential flow filtration bottling happens traditionally according to the phases of the moon.