

## FRIULANO D.O.C. COLLIO 2009

**Soil:** marl sandstone (Ponca).

**Grape Variety:** Tocai friulano 100%.

**Vineyard area:** 1.5 ha.

**Trellis system:** Guyot.

**Average age of the vines:** 20 years.

**Average plant density per hectare:** 4,000.

**Average yield per hectare:** 45 hl.

**Harvest:** 100% hand picked.

**Production:** Maceration in contact with the skins at 8-10 °C, drawing off after 24 hours and soft pressing with pneumatic press, static cleaning of the must with decantation at 10 °C for 48 hours and subsequent initiation of fermentation in steel casks at 14-16 °C.

After fermentation pouring off to take away the heaviest dregs, filling up of the casks and refining in the same until bottling with weekly battonage to keep the yeasts in suspension.

**Bottling:** 12th May 2010 obtaining 4000 bottles of 0.75 litres . In this phase the wine showed the to have the following characteristics : alc/vol 13.5%; total acidity 5.4; dry extract 17.6.

Straw yellow, aromas of flowers and fruits with a typical hint of the scent of almond trees in flower and of bitter almond with a hint of pennyroyal. Dry, intense and velvety in flavour.

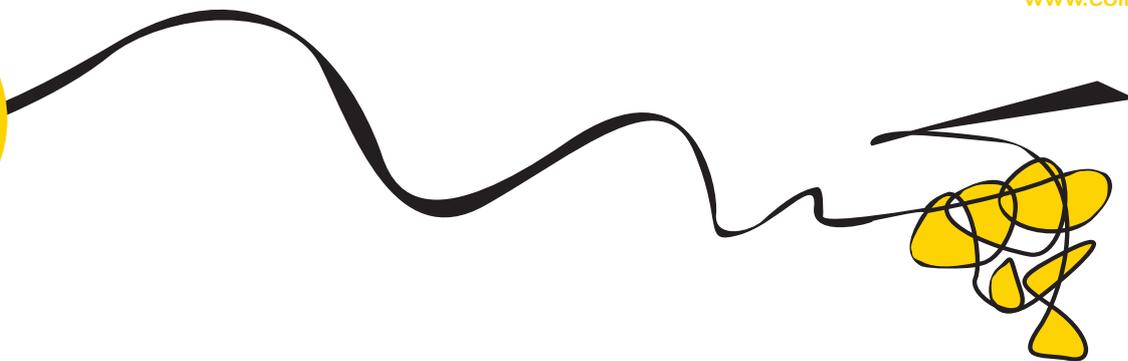
A classic aperitif wine, at the table it combines excellently with pasta dishes dressed with fresh and light sauces, with fish dishes and with dishes of grilled white meat. Particularly suited to accompany raw/Parma ham. To be served at approximately 12-14 °C.

## CARLO di PRADIS

“Our vineyard gives us the opportunity to produce structured, fruity, intense and persistent wines. We want to extract the minerality and character from Pradis, excellent terroir. We are lucky to be the first hill up from the plain and feel the influence of the sea close by, which adds warmth and fullness to our wines”.

The work of two generations, the continuous research for quality in grape production, a deep respect for farming traditions: this is the philosophy of Carlo di Pradis Winery. In 1994 they built a new cellar, partially underground, that is modern and traditional at the same time, to guarantee efficiency in their winemaking, but also to show respect for the surroundings and live in harmony with them.

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## SAUVIGNON 2009

**Grapes:** Sauvignon pure

**Type:** White Dry

The bunch of grapes is of middling size and it is cylindrical and thick, with two small wings. A grape is almost round, golden green and dotted, sweet, rather aromatic, alcoholic, delicate.

**Geographic position:** commune of San Floriano/Collio, Gorizia (Italy)

Features of vineyard: ground with clayey marl and sandstone rock (called "Ponca"), lying on hillside

**Kind of rearing:** traditional "cappuccina"

**Grape harvesting:** manual, in September, choosing the bunches of grapes very accurately.

Method of wine-making: Grapes are taken away rape from, soft squeezing, fermentation with temperature under control from 18° to 20° C and refining in inoxidable steel butts for eight months, bottling in May.

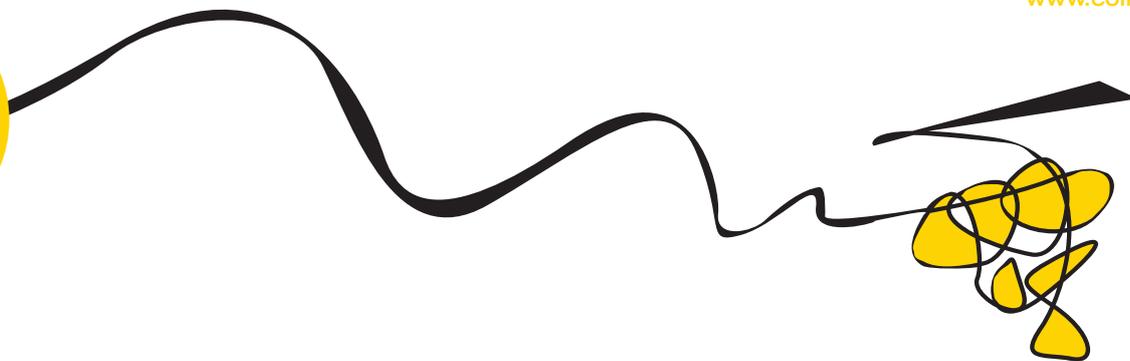
**Gastronomical matching:** Risotti, substantial and elaborated dishes; it is very suitable with shellfish. It is served about 10° C.

## DRAGA

Our history for wine-making dates back to early 1900. Up Since then our traditions have been passed down generation to generation for cultivation of grapes, cherries and agricultural products.

Draga, whose name means "precious" in Slovenian language, is strategically important in the hills of San Floriano del Collio in north Gorizia - Friuly. Today the Company is conducted by owner Milan and his sons Denis and Mitja, whose strong point is the union of freshness, passion and experience of four generations of the family Miklus compared. With the renewal of new plant varieties and the recent creation of the new store, Draga accelerates the pace on the road for quality. A project that aims to care for detail, from vineyard to bottle. Total production of 50,000 bottles per year, including several major grape varieties used only for mono-varietal wines.

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## COLLIO PINOT GRIGIO 2009

**Classification:** White wine Denomination of Origin Controlled (D.O.C.)

**Variety grapes:** Made from 100% Pinot grigio grapes, grown in the vineyards of Budignacco, Pozar, Dragica, on the lands called "ponca".

**Curiosity:** Existing in the wine cellar since 1975

**Vinification:** Produced through soft pressing. The fermentation process takes place in steel tanks at controlled temperature. Afterwards the wines are conserved "sur lie" until bottling.

**Colour:** Characteristic straw shade with pale copper-colour reflections.

**Fragrance:** The nose has peach and tomato leaf.

**Taste:** Delicate but at the same time full of character and well built.

**Food matches:** Besides matching the full range of first courses, it can also be served with boiled meats and sausages.

**Service temperature:** 8-10 c°

## GRADIS'CIUTTA

We are linked to this territory like a baby is linked to its mother: it tells us stories, it suggests to us how to treat it. We are used to listening to it, humbly, because there is always something to learn, everyday.

Gradis'ciutta is the name of the land where vineyards are rooted. As the grapes, they are born and grown on ponca which they believe to be sacred. This is what Gradis'ciutta is, the heritage and its pride. Their tradition in wine making is a long story and they use to tell this tale to their babies at night, before sleeping; they enjoy listening because they know they will be the next generation of protagonists.

### GRADIS'CIUTTA

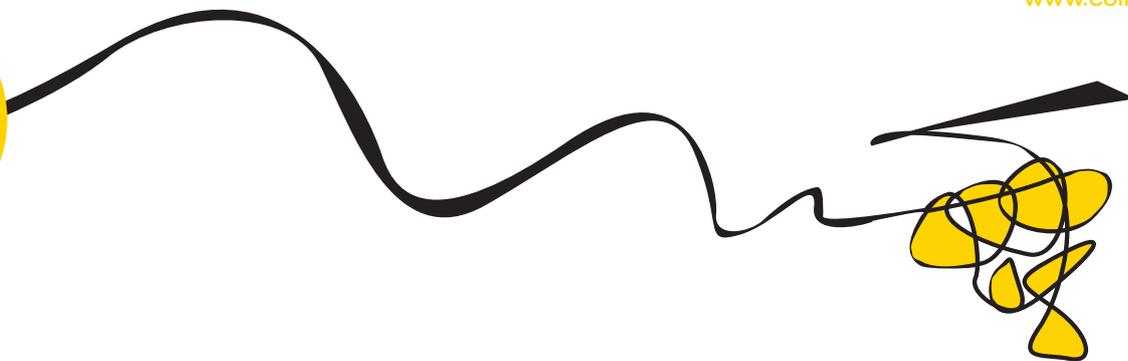
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## FRIULANO 2009

**Vine:** Italian or hungarian? Or, much more better: from Friuli or from Hungaria? Volumes have been written on the origin of this vine, it was also instituted an international proceedings against its paternity. Earls, coachmen, friars, bishops and warriors should have imported it in Friuli. The only thing for what we are really sure is that the Friuli Tocai is completely different from the hungarian one for vine and wine quality. It is enough to remember that the Friuli Tocai is a dry wine, with a strong fruity flavour; the hungarian one is a strong sweet wine, amber coloured, with about 15° C alcohol.

**Description:** It has a characteristic straw yellow colour with particular greenish reflexes, an elegant exquisite fragrance which reminds to the acacia flowers. The flavour is full-bodied, dry and harmonic with an aftertaste of sour almonds.

**Gastronomic combination:** In the Collio this is an excellent wine used as aperitif; during the meals we can find it together with fish dishes and white meats grills. It is particularly suitable with Parma ham or the smoked one, fresh cheeses, hors d'oeuvre, strong first plates.

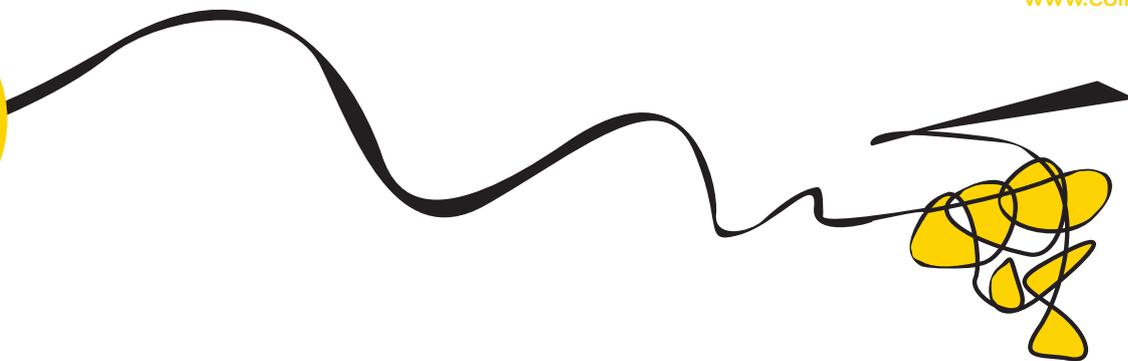
**Tasting temperature:** If you taste it as an aperitif, than drink it at 10° C., but during a meal at 12° C.

## HUMAR

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## RIBOLLA GIALLA 2009 - VIGNETI DI RONCALTO

**General Data:** Vineyards located at Ruttars in municipal administration of Dolegna del Collio Kind of ground: Marns and clays Grape: Ribolla gialla

**Growing:** Guyot

**Vinification and refinement:** Grape harvest totally carried out by hand with use of boxes, drying up in a horizontal press for eight hours and subsequent cleaning of the must through settling. 40% of fermentation took place in Allier barriques, 60% in steel tanks at a controlled temperature of 14° degrees for eight months.

Once such a period was over, final assembling and bottling were carried out. A further cycle of about six months of bottle refinement followed before distributing it.

**Tasting notes:** It is a great white of straw-yellow colour. Its bouquet resembles of vanilla. The taste is fine, aromatic, with an aftertaste of bitter almond.

**Further informations:** Food and wine matching: Ageing: 6 - 8 years. Best temperature to be served: 12 – 13 degrees.

## LIVON

It was founded in 1964 by Dorino Livon, who bought the first farms, choosing them from among those best suited for the growing of vines: the winery grew rapidly thanks to the exceptional quality of its wines.

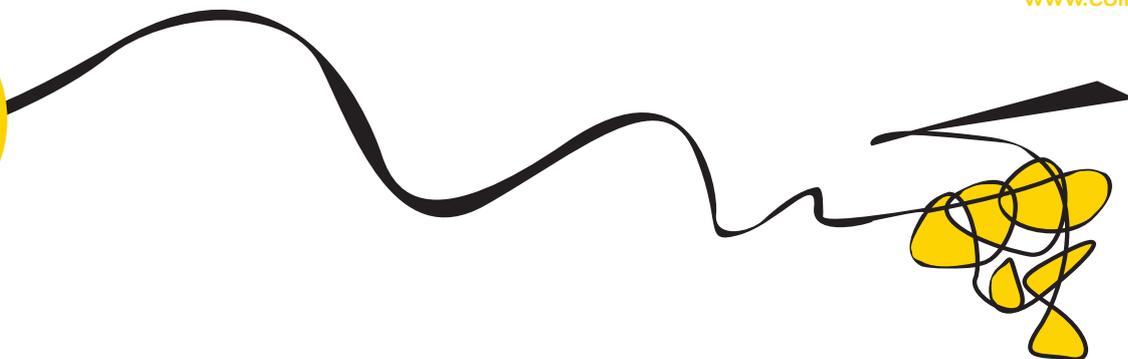
Soon new farms were acquired, built on hills where the most suitable types of vines could be planted, taking meticulous care of every individual shoot. And so the first cellar was opened: inside, huge wooden barrels lay with their precious contents, and the most advanced technical systems offered by the new-found technology were used.

Since then, while remaining faithful to the roots of his old farming family, Dorino has come a long way. His sons, Valneo and Tonino, have followed in his footsteps, making quality the philosophy of all their activities.

Love of the land, extreme attention to detail, an excellent knowledge of nature and her cycles, research of the highest quality when choosing the best vines: these are the secrets of Livon wines.

The many prizes which Livon have been awarded at an international level are the result of all this care. The guides "Wine Spectator", "Vini d'Italia", "Duemilavini" and "I vini di Veronelli", to name but a few, have awarded the highest acclaims to Livon wines, describing them as "excellent".

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## COLLIO BIANCO MOLAMATTA 2009

The Collio Bianco, which represents in a certain sense the wine-image of the Collio territory, is also one of the most important wines of the whole Marco Felluga family production. "Molamatta" is the geographic name of the place where lie the vineyards which provide this wine.

**Appellation:** Doc Collio

**Production area:** Village of Farra d'Isonzo in the Collio D.O.C.

**Grape varieties:** 40% pinot bianco 40% tocai friulano 20% ribolla gialla

**Type of Soil:** The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.

**Vine Training System:** Guyot

**Harvest time:** Middle September

**Winemaking:** Depending on the level of ripeness of the different varieties, the grapes undergo a light pressing. The Pinot Bianco juice ferments and matures in small oak barrels while the remaining grapes are vinified in stainless steel vats.

**Aging:** The wine thus obtained is left to refine 8/10 months on the lees and some months in the bottle.

**Alcohol:** 13.5 % vol

**Aroma:** It is characterised by an elegant bouquet of exotic fruits when young which evolves over time developing hints of sweetness reminiscent of vanilla.

**Taste:** It coats the palate, is warm and prolonged and the finish is well-balanced between freshness and fullness.

## MARCO FELLUGA

In the constant quest for quality, Marco Felluga is at the forefront in both vine cultivation and winemaking. Research and development combined with tradition, passion and territorial knowledge is the driving force of this innovating family.

The headquarters of the company is in Gradisca d'Isonzo, which in the fourteenth century was a fortified citadel of the Venetian Republic, whose city walls were designed by Leonardo da Vinci and is the gateway to the Gorizian Collio. Marco Felluga's vineyards extend over 100 hectares (some family owned, some family operated) among the towns of Farra, San Floriano, Oslavia e Cormòns, with a larger production of white wines, obtained from both autochthonous and international grapes.

The same attention to detail used to determine the best grape selection during the cultivation process is used in the vinification process. This process is a blending of traditional practices and modern techniques. Each wine has its own fermentation and maturation process at controlled temperatures.

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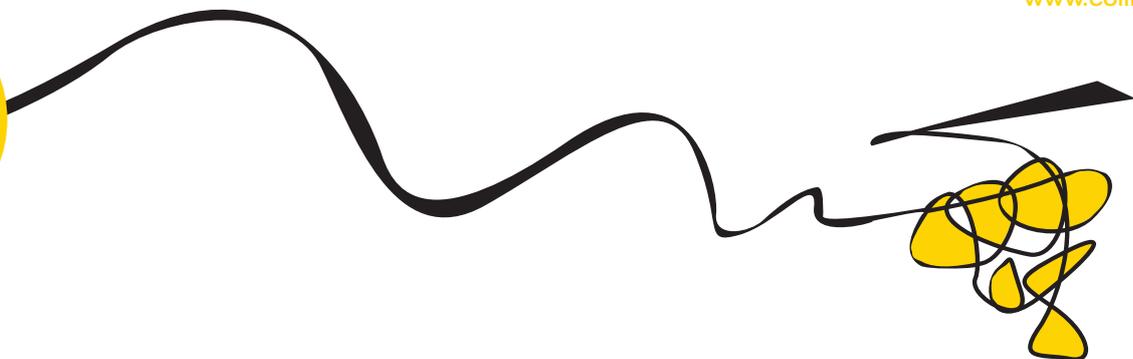
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## COLLIO BIANCO “JELKA” 2008

**Kind of wine:** White

**Hectares cultivated:** 1,50

**Vineyards planted in:** 1960, 1974, 1975, 1993

**Yield per hectare:** 60 q.l.s

**Kind of soil:** marl and sandstone (“Ponka”)

**Training system:** guyot

**Vineyard density:** 3.500 / 4.500 / 5.500 plants per hectare

**Grape-harvest:** from mid September 2008

**Vinification:** the grapes (Ribolla Gialla, Tocai Friulano and Malvasia Istriana) are de-stemmed and macerated for 8/10 days (fermentation on the skin) without temperature's control and without selected yeast. After 10 months the wine is blended in large barrels where it remains until the day of the bottling.

**Alcoholic strength:** 13,5 %

**Total acidity:** 4,70

**Serving temperature:** 12/14 C° degrees

**N.° of bottles produced:** 4.000 x 0,75 lt - 200 magnum

**Packings:** 6 bottles x cardboard, single box x magnum

**On market:** September 2010

## PICECH

Roberto Picech is one of the most respected of the new generation of Collio producers, not only for the personal stamp he has given his wines, but also for the story of how he began to make them. His father was known as “il Rebel” (the Rebel), and was a very forceful character. His mother was a strong personality too, who was able to keep the family together whilst working in agriculture.

Roberto is now continuing these traditions. He has just completed work on a large new cellar under the house, a piece of art in the Collio hills, perfectly in harmony with the wonderful Collio landscape.

“When we speak about wine, you speak about human history, and this land has a lot to tell. Our vineyards have also been reflecting the story of our family for generations. The vineyards were and are still our world. What counts in Collio is to express your own personality and our wines have a lot to say”.

PICECH

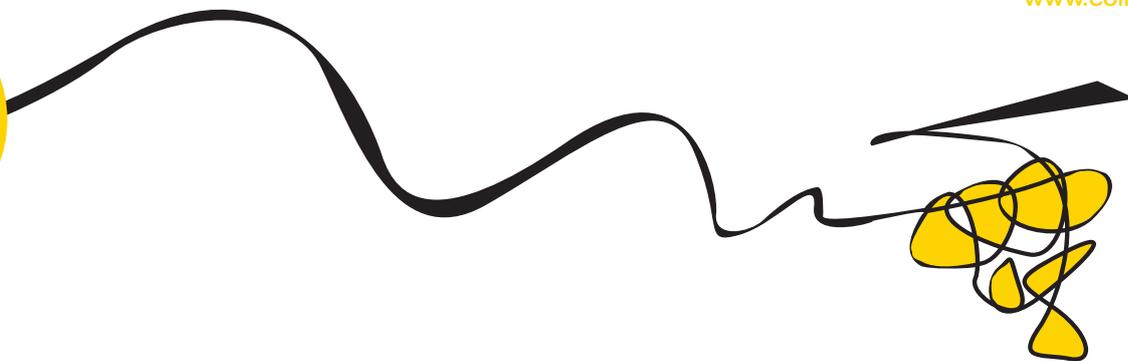
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## RIBOLLA GIALLA 2007 di Oslavia

**Area of production:** Friuli Venezia Giulia, Doc Collio, Oslavia

**Soil composition:** Sandstone marl

**Production:** 5500 Kg/Ha

**Density system:** 4500-5000 plants/hectare (Guyot)

**Bunch:** The small to medium sized bunch is cylindrical, sufficiently compact and rarely winged. The grape is medium-to-large in size with a thick, pruinose skin and two pear- shape, medium large grape seeds.

**Vinification:** The vinification starts with a 8 hours contact on the skin, gentle press and then the must is removed from the lees at low temperatures. The now clarified must ferment part in wood barrels and part in stainless steel tanks at a controlled temperature, 18°C. It will next age on yeast for 8 months, bottled and then glass ageing for other 12 months.

**Wine:** Pale straw colour; clear and dry, full-bodied. Seductive hints of acacia, ripe fruit, saline with a very mild acidity; good lingering finish. What we eat with it: pea soup with crispy bacon chips, Montasio stravecchio 24 months old cheese, Aubergine caviar with tuna fish.

**To be served:** 10-12°C

**Alcohol:** 12.90% vol.

**Acidity:** 5.30 g/l

**Residual sugar:** 1.70 g/l

## PRIMOSIC

“Ours is the story of a land and its people on the edge of many cultures and traditions, merging into form through our wines. These wines embody small parcels of land with special characters, expressions of a unique territory called Collio”.

Eloquent duality has always enthralled the Primosic family. They have been seduced by this land, molding wines of unique personality.

Selection is the key to quality, the first step in uncompromising winemaking, fusing together clear minerality, style and energy.

This is a winery that pulses in time with the present, where tradition and modernity, far from being paradoxical, are the boundaries and conditions for the pursuit of excellence.

PRIMOSIC s.r.l.

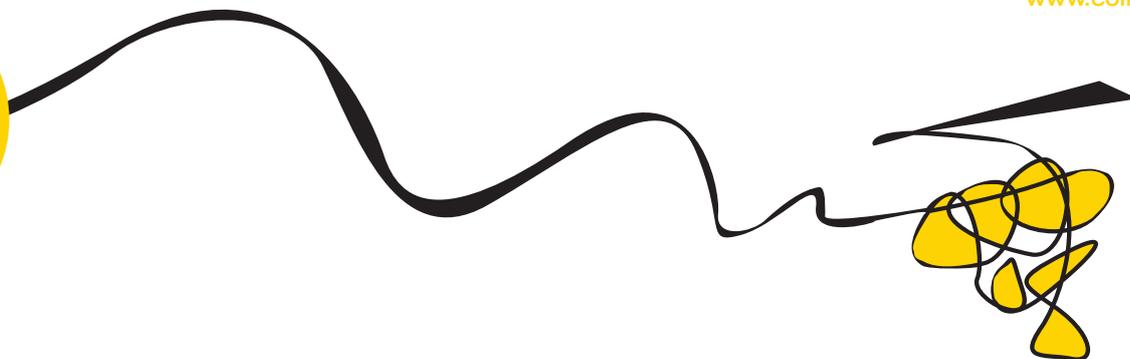
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## SAUVIGNON 2010

**Denomination:** DOC Collio.

**Alc/vol:** 14.5 %.

**Grape:** Sauvignon (4 different clones).

**Average Number of Bottles Produced Every Year:** 18,000.

**Zone/municipality in which the wine is produced:** Collio/Cormòns (GO).

**Name and area of the vineyard:** Volparia; 2.5 ha.

**Exposure and altitude:** Easterly; 150 m above sea level.

**Land type:** Marl, Eocene sandstone.

**Trellis training system and plant density:** Guyot; 5,000 plants per hectare.

**Average yield per plant:** 1.5/1.6 kg.

**Average age of the vines in the vineyard:** 15 years.

**Period and method of the harvest:** First 10 days of September; harvest carried out by hand picking.

**Temperature of fermentation:** 16-18 degrees.

**Temperature control system:** Automatic thermal conditioning unit.

**Duration of the alcoholic fermentation:** 8-12 days.

**Enological pre-fermentation treatments to stabilize the mass of wine:** static decanting of the must at 12-14 degrees.

**Yield grape-wine:** 70%.

**Malolactic fermentation:** Partially carried out.

**Method and duration of the refining:** Placement in steel tanks and partially in small casks of durmast until the bottling (March-April).

## RONCO DEI TASSI

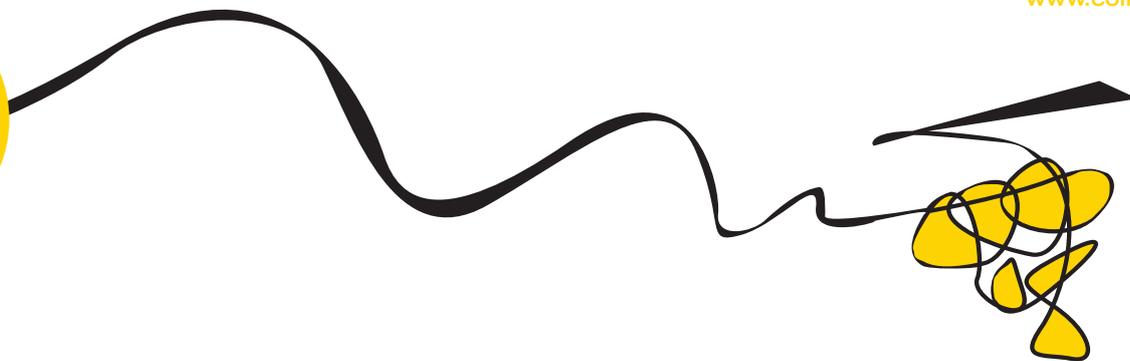
We are at Montona, high on the northeastern slopes of Monte Quarin, facing the Slovenian mountains. The winery is named after the badgers (tassi) that live in the woods surrounding it.

We like to think of them as our natural testers: when the grapes are sweet enough for picking, badger families come down at night to feast on them, standing on their hind legs. It's a sign, too, of how wild and unspoiled this habitat is.

The company was founded in 1989 when Fabio Coser and his wife, Daniela, decided to purchase an estate of approximately nine hectares, four of which were covered by vineyards.

The winery is run by the owners and their two sons, Matteo and Enrico, with the aim of fostering and continuing the ongoing quest for qualitative improvements by maintaining and developing the values of this important tradition and territory.

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## SAUVIGNON 2009

**Production Area:** Russiz Superiore, located in the Capriva del Friuli municipality.

**Grape varietal:** 100% Sauvignon

**Type of Soil:** The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off the surface, producing little erosion and preventing standing water.

**Vine Training system:** Guyot

**Harvest time:** First days of September

**Plant Yield:** 1.2 kg

**Winemaking:** After harvest, the grapes were separated from the stems. The juice and pulp then underwent a cold maceration at controlled temperatures, followed by gentle pressing to separate the skin from the grapes. Approximately 15% of the must was fermented in oak barrels and the remaining 85% fermented in stainless steel vats.

**Aging:** The wine aged on the lees for eight months and then in the bottle.

**Alcohol:** 13.5 % vol.

**Colour:** Straw yellow in color with green tints.

**Aroma:** The nose is an intriguing marriage of pink grapefruit, green peppers, and fresh sage.

**Taste:** The wine has a well-structured, silky body and fills the mouth with crisp, fresh citrus-lemons and grapefruit-and lingers long on the palate.

## RUSSIZ SUPERIORE

Located in Collio, precisely in the village of Capriva del Friuli, lies the pride of the Marco Felluga family. The history of Russiz Superiore dates back to the time of the Romans and its name comes from the denomination of the hills around it.

The eagle of Russiz Superiore is reminiscent of the original emblem given to the land by the prince Torre-Tasso, one of the first Lords of these lands, who came in Friuli in 1273. Noble insignia, noble wines and noble families came one after the other over time till Marco Felluga. Today Roberto Felluga runs the business with the same entrepreneurship and passion inherited by his father.

The estate owns 100 hectares of land of which 50 hectares are vineyards with a planting density of more than 6,000 plants per hectare, and a white wine production larger than red. Whether white or red, the hills of Russiz Superiore provide the ideal environment for grape production due to its geomorphology, special climate and soil composition - which is made up of marl (lime and clay) and sandstone, very water impermeable, resulting in a gentle morphology of the soil.

RUSSIZ SUPERIORE

Via Russiz, 7

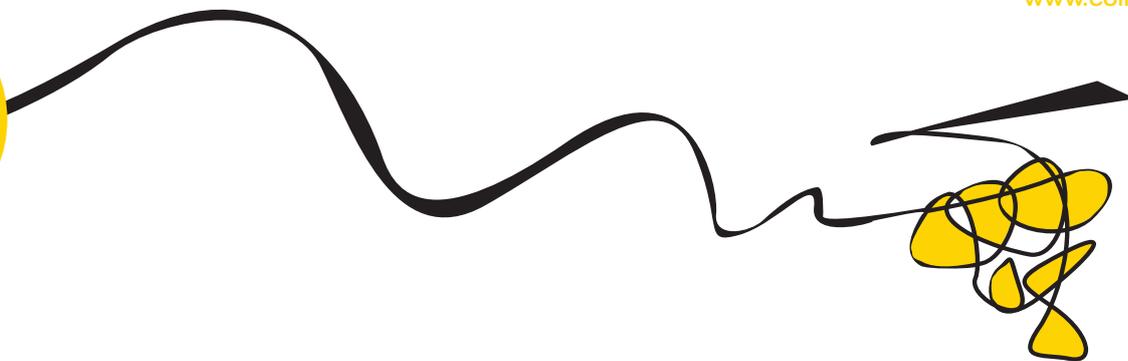
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## RONCO DELLE CIME - FRIULANO 2009

**Grape Variety:** 100% Tocai Friulano, not to be confused with the Hungarian Tocai or the Tokay d'Alsace.

**Vineyards:** Cime, Bernizza

**Ronco delle Cime:** it means peeks and these vineyards are the highest in the property (300-400 meters) with the eldest (50 years old) vines. This is also our most important heritage. Vintage: 2008 featured a cold and rainy winter with below average temperatures. This contributed to a late bud break and flowering at the beginning of June. The first half of the summer was relatively warm and rainy. Hail caused some damage in the second half, but impressive day and night temperature differences helped the vines to remain healthy. During this period we had to employ some canopy management in order to successfully avoid botrytis. A warm September and October with no rain allowed the grapes to be picked in perfect conditions and a reduced level of production has led to wines with great concentration.

**Vinification:** clusters are slowly de-stemmed and grapes are cold macerated with the skins for 10-12 hours at 46°-50°F (8°-10°C). After a soft pressing the juice is decanted statically at 50° F (10° C). The alcoholic fermentation takes place in stainless steel tanks. "Batonage" once a week for two months improves the body.

**Alcoholic Content:** 13,5% **Total Acidity:** 5,1 g/l **Serving Temperature:** 10°-12°C (50° F) **Tasting notes:** typical aromas reminiscent of fresh almonds, walnuts, candy and clovers.

The taste has a velvet soft texture due to its inherent low acidity with flavors that remind quince, curry and bitter almonds. Suggestions with typical "Furlan" menus: asparagus soup, prosciutto crudo and risotto with mushrooms (the most easy to find is usually the porcini one).

## VENICA & VENICA

Stretching from 1930 until the present day, as a mark of harmonious exchange from generation to generation, stand 80 years of passion, sacrifice and success, in a synergetic relationship between a fascinating Collio and a limitless love for the vines and their grapes.

Venica & Venica is a family owned business with 37 hectares of vineyards, all within the municipality of Dolegna del Collio, a Collio D.O.C. winemaking area.

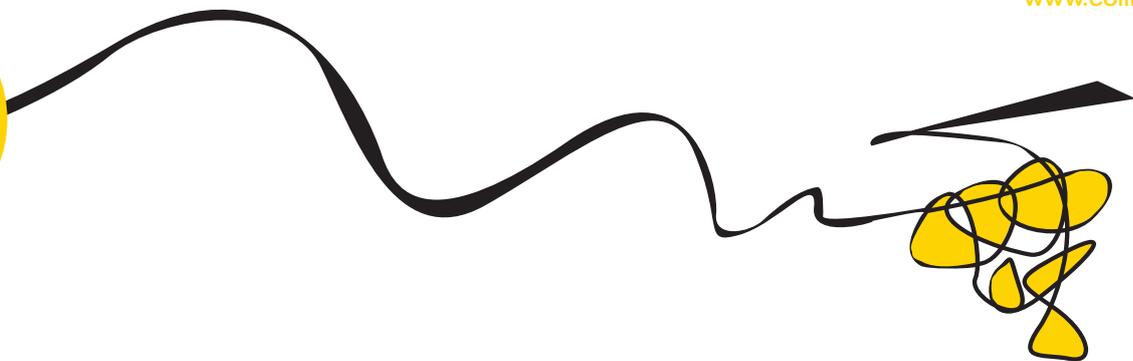
Gianni, Giorgio and Giampaolo Venica are locally born vine-dressers who give great value and commitment to bringing out the best of their traditions through continual research and innovation. Their philosophy in regard to winemaking is summed up as follows:

"The evolution of the market has led us to produce wines which must have a qualitative constancy; there is no longer the chance to improvise or submit passively to the benevolence or lack thereof offered by a year's harvest. Our wines are conceived, and the entire chain of production must align itself to this idea."

In order to accomplish this it was necessary to create a team of technically trained individuals, able to work creatively and in harmony with each other, with conscious respect for the environment.

### VENICA & VENICA

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## TOCAI FRIULANO 2009

**Type:** White  
**Region:** Friuli Venezia Giulia  
**Zone:** Collio  
**Vine species:** 100% Tocai

**Soil:** Clayey  
**Alcohol content:** 13,5°  
**Ageing:** In steel vats and in bottle  
**Vol:** 0,75 litres

**Serving temperature:** 10 - 12 ° c

Straw colored with characteristic greenish highlights.

The aroma is delicate with a hint of almonds.

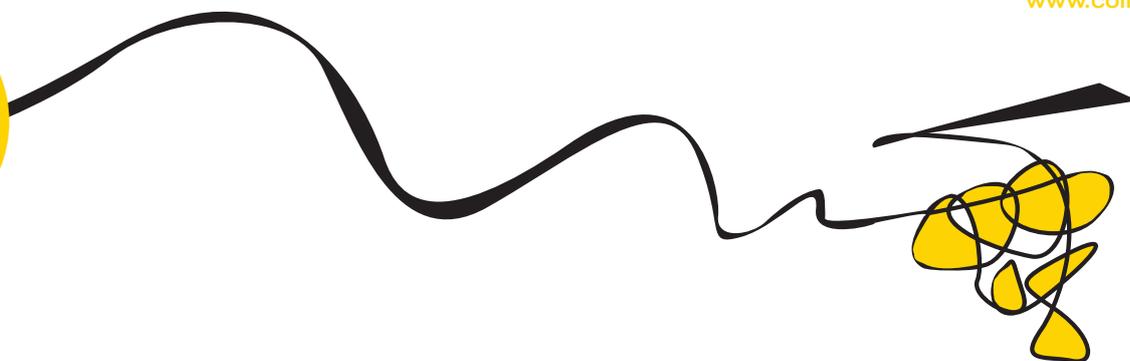
Full in flavor and body, dry and balanced. Excellent separate from meals and as an aperitif.

It accompanies local ham, even if smoked. Goes with fish dishes and grilled white meats.

## VENTURINI PAOLO

The Venturini wine making company was founded in Cormons by Bruno Venturini in the 1960s and has always produced wines from its own grapes, grown on lands in the province of Gorizia which belong to the D.O.C areas of Collio and Isonzo. In 1976, Venturini's son Paolo took over the helm at the company, demonstrating his commitment by bringing together family traditions and new technologies for the production of high quality wines. On the estates of Pradis and Bosc di Sot at Cormons, the character of the soil, composed of marl and Eocene sandstone, plus the particular position of these estates, create a blissful environment for the vines; nine grape varieties are grown, which are then made into single grape wines. The destiny of all precious things is to end behind glass. Here then are the wines, the treasures in all this, poured into the bottles with great delicacy and infinite care, such as not to disturb their stable character after ruby red dreams in the barrel or the golden silences of the cellar.

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## COLLIO BIANCO 2010 ZUANI VIGNE

**Characteristics:** A white wine obtained from a blend of native Friulano grapes and international varieties that thrive in Friuli, especially in Collio, with its outstandingly favorable geology, soil types and site climates.

The bright yellow hue introduces a soft, complex, fruit-rich nose enhanced by lingering mineral notes.

The warm, broad palate echoes the nose, revealing balanced acidity and impressively rich fruit on the long finish.

**The varieties:** Friulano, Chardonnay, Savignon, Pinot Grigio.

**Location:** Zuani, Giasbana, in the municipality of San Floriano del Collio (Go) in the D.O.C. COLLIO zone.

**Soil types:** Marl and sandstone of mid-eocene origin; superb aspect and position, with a medium to steep slope.

**Harvest period:** 30 August - 16 September 2010

**Vinification:** Each variety is vinified separately; cold maceration, temperature-controlled fermentation and maturing in stainless steel vats.

**Serving suggestions:** Delicious with light starters, baked rice or pasta, fish and white meats; serve at about 14°C

## ZUANI

Zuani winery embodies the Felluga family winemaking heritage and expresses the fundamental unity of the traditional aspects of Collio's local varieties with their more modern side.

The challenge that Patrizia Felluga and her son Antonio and daughter Caterina have taken up is to make only wines that are genuinely typical of the territory. For Patrizia's family this means only Collio Bianco. And to stress their love for the territory, both the name of the winery and labels refer to the gentle hillside where vines and gardens surround the cellar.

### ZUANI

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