



# The grapevine

This word i choose to say “me”.







## WHERE

Venchiarezza is the organic winery located in **Friuli-Venezia Giulia**.

We are also the one of few producers in organic olive oil in this region.





I'm a bio winemaker,  
a bio oilmaker.  
Simply, I am.







I FEEL

# Way

I like to emphasize this when I offer my product: Venchiarezza is a winery that I run personally.

Everything produced there that can be tasted and tested represents the result of the application of my passion and personal knowledge.

A method in constant evolution, but also a project of truth that I have brought forward with the means at my disposal, applying them to the lands I harvest.





## WHAT

# Wine & olive oil

I produce 10 wines and 2 olive oils. And they are all organic certificated.



## red

Refosco dal P.R  
Red Ribella  
Cabernet Franc  
Merlot



## white

Pinot Grigio  
Chardonnay  
Vigna del Tempo  
Ribella  
Sauvignon



## rosè

Grey&rosè



## sparkling

Pas Dosé  
(the traditional method)



## olive oil

V'Olio Blend  
V'Olio Monocultivar Bianchera

PASSION

# I listen

Inside each grape I hear earth's voices.







## ORGANIC ESTATE

# It's organic!

Since 2013 Venchiarezza products have been certified as “bio”.

All my vineyards are not “clonal selection”, but only “mass selection”. That guarantees more stable, healthier and richer grapes.



## What is organic wine?

A wine can be labelled as organic when it is produced in compliance with European Regulations 203/2012. All organic products must undergo rigorous certification inspections carried out by the competent certification authorities.

## How can I recognize an organic wine?

Organic wine, as all products labelled organic, can easily be recognised because they have BIO or BIOLOGICAL on the label with the European logo for organic products, as well as the details of the certification authority.

## How is organic wine produced?

The disciplinary of production prohibits using herbicides, synthetic pesticides and fertilizers. Moreover, in the winery a limited use of oenological aids and sulphites is allowed, while anti-fermentation products are forbidden.









# I think

A grape abandoned to itself wastes away on the ground. A wine abandoned to itself gives forth vinegar, not even very good at that.

In the wine-cellar man transforms the fruit of the grapevine and elevates it to the nectar of the gods.







enchiarezza

vigna del temp





# Vigna del Tempo

Tocai Friulano is one of most important autochthonous varieties in this area. “Vigna del Tempo”, our most significant and historical white wine, was born into our 9 different biotypes of Tocai Friulano with ‘indigenous yeasts’. Full-bodied, great structure with typical bitter almonds finish.

*Varietal*  
Tocai Friulano

*Vineyard*  
Average vineyard age: 15 years  
Number of vines per hectare: 4.500  
Training method: double-arched cane (doppio capovolto)  
Average yield: 80 quintals/ha  
Harvesting period: middle of September

*Winemaking and aging*  
The grapes are de-stemmed carefully and pressed softly; a short maceration. The must ferment in stainless steel tanks at controlled temperature 18 - 20°C. Aging on the lees with bâtonnage till next Spring. Then bottle the wine.

*Tasting profile*  
Color: Magnificent intense straw yellow color and brilliant.  
Nose: The elegant and fine aromas of flavor and bouquet with spicy notes of saffron and thyme.  
Palate: Well-structured, balance, smooth,

savory, long lasting with after taste of bitter almonds.

*Food pairing*  
Traditional Friulian aperitif. Excellent pairing with fish, white meats, cured meats, salami, prosciutto and mature cheeses.

*Serving temperature:* 12°C / 54°F about

*Alcohol* (% vol): 12.5

*Totaly acidity* (g/l): 5.00

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# Ribella

When our autochthonous variety - Ribolla gialla “meets” the international variety-Chardonnay, our blended white wine, Ribella, presents its marvelous diversity feature.

It is a unique experience for both domestic tasters and international wine lovers!

Our Ribolla is amusing and “smart casual” style which is light bodies with middle-high acidity and rich floral notes.

## Varietal

Ribolla gialla & Chardonnay

## Vineyard

Average vineyard age: 10 years

Number of vines per hectare: 4.500

Training method: modified double guyot

Average yield: 90 quintals/ha

Harvesting period: end of September

## Winemaking and aging

The vinification of Ribolla gialla and Chardonnay are separately because their ripeness is different. The grapes are destemmed carefully and are crushed gently. Fermentations are at controlled temperature 18-20°C with indigenous yeasts. The sur lie aging process with integral lees till next Spring. Weekly bâtonnage till they are blended and bottled.

## Tasting profile

Color: Light straw yellow.

Nose: Delicate floral with light hint of fruits,

clear and fine.

Palate: Lively acidity, fresh, cheerful and natural.

## Food pairing

Excellent as an aperitif; great pairing for cold and warm fish starters; and easy-light cousin.

*Serving temperature:* 10°C / 50°F about

*Alcohol* (% vol): 12.0

*Totaly acidity* (g/l):6.50

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# Chardonnay

The most important white varietal of the world and one of the historical varieties in our vineyard. We search its purest and real expression: neither flabby nor sugary, but is charismatic and proud of its Nordic origins.

Our queen of reinvention: no matter to be our still or sparkling wine, never loses its timeless elegance, sensual finesse and well-defined structure.

*Varietal*  
Chardonnay

*Vineyard*  
Average vineyard age: 50 years  
Number of vines per hectare: 3.000  
Training method: double guyot  
Average yield: 70 quintals/ha  
Harvesting period: middle of September

*Winemaking and aging*  
The grapes are destemmed carefully and are crushed gently. A portion of must was fermented in stainless steel vats at controlled temperature of 18-20°C and a portion was in barrique with indigenous yeasts. A long sur lie aging process with integral lees and weekly bâtonnage till bottling.

*Tasting profile*  
Color: Straw yellow color with green tinges.  
Nose: Intense aroma with toasted notes; fragrant and fruity with hints of green apple

and tropical fruits.  
Palate: Full-bodied, fresh, savory note, mineral and balanced with persistent finish.

*Food pairing*  
Remarkable with white meats; fish dishes such as shellfish; mature cheese.

*Serving temperature:* 12°C / 54°F about

*Alcohol* (% vol): 13.0

*Totaly acidity* (g/l): 6.00

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# Sauvignon

Sauvignon from Friuli is a hidden treasure. Making and maturing quality Sauvignon blanc require a lot of care: in both vineyard and winery. Thanks to Friuli's limestone-rich clay and gravel soils, our Sauvignon is not only aromatic but also remains mineral and slightly savory. It is full bodied with elegant as well as vibrant and long acidity.

*Varietal*  
Sauvignon blanc

*Vineyard*  
Average vineyard age: 10 years  
Number of vines per hectare: 4.500  
Training method: unilateral - single guyot  
Average yield: 80 quintals/ha  
Harvesting period: middle of September

*Winemaking and aging*  
The grapes are de-stemmed and pressed softly. Before fermentation, the juice is referred till 5°C, and maintained on vegetal lees for 24 hours. After a light clarification, the juice ferment slowly at controlled temperature 14-16°C. Refining by sur lie with frequent bâtonnage till next Spring. Then the wine is bottled for further period of maturing and resting in the bottle.

*Tasting profile*  
Color: Straw yellow with splendid greenish hues.  
Nose: Brilliant complexity; intense aroma of

tropical fruit, elderberry flowers, citrus fruit, sage and tomato leaves.  
Palate: Crisp, bright with a strong and long aftertaste.

*Food pairing*  
It goes well with aromatic and spicy starter; creamed vegetable soup; asparagus; dishes base on eggs and shellfish.

*Serving temperature:* 11°C / 52°F about

*Alcohol* (% vol): 12.5

*Totally acidity* (g/l): 6.00

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# Pinot Grigio

The earliest grapes to be harvested and is the best-known Friulian wine around the world. Already a century ago, pinot grigio has adapted so well to this region as to be. Therefore, someone even renames it as "Tokai gris".

This variety is cultivated in northeast Italy. In Friuli, nearly a quarter of the vineyard planted it. The classical Friulian pinot grigio: rich and elegant!

*Varietal*  
Pinot grigio

*Vineyard*  
Average vineyard age: 10 years  
Number of vines per hectare: 4.500  
Training method: modified double guyot  
Average yield: 80 quintals/ha  
Harvesting period: middle of September

*Winemaking and aging*  
The grapes are destemmed carefully and pressed gently. Fermentation at controlled temperature 16° - 18° C. The wine resting on lees till next Spring. Then bottling is deferred until the month of February.

*Tasting profile*  
Color: Straw yellow color with typical light copper reflections.  
Nose: Complex with mature fruit aroma, yellow pear, banana, then yeast.

Palate: Soft, structured, silky, perfectly balanced, elegant with noticeable length.

*Food pairing*  
Perfect match for fish-based appetizers; fish main dishes such as steamed crustaceous, breaded scallops and clams. Also pairs well with light white meats and baked vegetables.

*Serving temperature:* 11°C / 52°F about

*Alcohol* (% vol): 12.5

*Totally acidity* (g/l): 5.50

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venchiarezza  
merlot

Luca Caporale

Location:  
46.091569 N





# Red ribella

The autochthonous variety in northeast Italy. Since 13th century where there was the first historical record of Schioppettino, people appreciate its wine continually. Schioppettino is to Friuli just as Pinot Noir is to Burgundy. Like Pinot Noir, Schioppettino is also a difficult variety to cultivate and transform into wine. Schioppettino seems never compromise. It roots in its land boldly. Today, this is one of the most interesting red wines in the region. It is worth collecting.

*Varietal*  
Schioppettino

*Vineyard*  
Average vineyard age: 10 years  
Number of vines per hectare: 4.500  
Training method: modiflicated single guyot  
Average yield: 70 quintals/ha  
Harvesting period: middle of October

*Winemaking and aging*  
After de-stemming, the must is fermented on the skins with natural yeasts. Aging only in stainless steel tank (without oak aging), in order to present the original unique characteristics of Schioppettino.

*Tasting profile*  
Color: Vivid purple red color, not intense.  
Nose: Typical spicy sensations, with pepper notes together with red berries.

Palate: Lively taste with good acidity. Medium bodied.

*Food pairing*  
Very well with medium strong flavored dishes: roasts, feathered game. Or why not try with spicy seafood dishes!

*Serving temperature:* 16°C / 61°F about

*Alcohol* (% vol): 12.5

*Totaly acidity* (g/l): 5.00

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# Cabernet Franc

Cabernet Franc is one of the first “international” varieties planted in Friuli over 200 years. In our vineyard, it has demonstrated its uniqueness: Less hints of vegetable with well structure and consistency.

## *Varietal*

Cabernet franc

## *Vineyard*

Average vineyard age: 15 years  
Number of vines per hectare: 4.500  
Training method: modified double guyot  
Average yield: 80 quintals/ha  
Harvesting period: end of October

## *Winemaking and aging*

Grapes destemmed; the maceration on the skins; the fermentation at the controlled temperature (26° -28°C ) in stainless steel tanks. During this period, daily remontages are carried out to favor the transfer of noble tannins and color from the skins to the fermenting must. Malolactic fermentation. Aging in stainless steel vats for conserving its ‘green’ characteristic.

## *Tasting profile*

Color: Ruby red color with violet reflections.  
Nose: Typical grassy and intriguing mint impact on the nose with hints of red fruit salad taste.  
Palate: Well-structured, crispy, slightly tannic, and persistent with a light noted of violet.

## *Food pairing*

Perfect accompaniment to grilled meats, lamb chops, cold meats, sausages, sliced meats as well as an aperitif with friends.

*Serving temperature:* 16°C / 61°F about

*Alcohol* (% vol): 12.5

*Totaly acidity* (g/l): 5.00

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# Merlot

Probably is the best French grape varietal adapted for the soils and climate of Friuli. Our merlot is classic example of cool climate Merlot with Friulan terroir characteristics: elegance and delicate.

*Varietal*  
Merlot

*Vineyard*  
Average vineyard age: 40 years  
Number of vines per hectare: 3.000  
Training method: double guyot  
Average yield: 60 quintals/ha  
Harvesting period: middle of October

*Winemaking and aging*  
Grapes are de-stemmed and then cold-macerate for 48 hours. The fermentation at the controlled temperature (26° -28°C ) in stainless steel tanks for 8-10 days. Daily délestage for color extraction and stabilization

20% of wine aging in French oak barrels; the rest aging in stainless steel vats.

*Tasting profile*  
Color: Intense ruby red.  
Nose: Slightly vinous with hints of red berries, sour cheery, plum and herb accompanied by toasted notes.  
Palate: Cheerful acidity and appropriately tannic with palatable flavor; smooth, harmonious and excellent finish.

*Food pairing*  
Pairs well with grilled red meats, roasted rabbit, pork cutlets, salted codfish and mature cheeses.

*Serving temperature:* 18°C / 64°F about

*Alcohol* (% vol): 13.0

*Totally acidity* (g/l): 5.50





# Refosco dal peduncolo rosso

Native Friulan varietal and well-known since Roman times. There are several varieties of Refosco family, but none can express our territory such perfectly as “peduncolo rosso”.

Our Refosco vineyard is built with massal selection by taking carefully chosen cuttings from our top quality old vines.

## *Varietal*

Refosco dal Peduncolo Rosso

## *Vineyard*

Average vineyard age: 15 years  
Number of vines per hectare: 4.500  
Training method: single guyot  
Average yield: 60 quintals/ha  
Harvesting period: middle of October

## *Winemaking and aging*

Thanks to the perfect quality grapes, after de-stemming and fermentation with natural yeast and without temperature control, Refosco becomes our tasters’ favorite. A part aging in stainless steel vats and a part in French oak barrels.

## *Tasting profile*

Color: Intense ruby red with violet hues.  
Nose: Typical wild red fruit aroma, evident notes of sour cherries, violet, spice, soil notes with graphite. Powerful and elegant.

Palate: Full-bodied and round with important tannin on the palate. Remarkable persistence.

## *Food pairing*

It goes well with cured meats, meat filled Tortellini, poultry and veal knuckle roast; mature cheeses; spicy dishes.

*Serving temperature:* 18°C / 64°F about

*Alcohol* (% vol): 13.0

*Totaly acidity* (g/l): 5.50

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*venchi*





## Grey & rosè

It is the “pink” version of pinot grigio, well-known adoptive friulan wine. A timeless youth wine, extremely fresh and pleasant.

### *Varietal*

Mostly pinot grigio.

### *Vineyards*

Average vineyard age: 10 years  
Average vines per hectar: 4500  
Vine training method: double guyot  
Average yield: 90 quintals/ha  
Harvesting period: second decade of september

### *Vinification and aging*

Grapes are harvested in full-ripeness and cold macerated for 48 hours. This way, the coloured peel of the pinot grigio releases its classic pinkish tint, without losing tannins and Astringency. Pressing follows, carried out carefully at low temperature. After a brief static clarification, the musts start to ferment at a temperature between 14° and 16°. The wine ages on lees until the beginning of the spring following the harvest, and it is then bottled.

### *Sensations*

Coral pink to onion skin, according to the harvest. Very fresh to the nose, it has a wide bouquet ranging from ripe white and

red fruit to spicy notes.

Fresh and intense taste, softened by the slightest sugar residual of this wine. It ends in a long savoury aftertaste, complex and rich.

### *Food matching*

Perfect as an aperitif and to refresh any moment of the day!  
Interesting to match with fresh or sea water fish, excellent with pizza with mozzarella, basil and fresh tomatoes.

*Serving temperature:* 8-10°c /46-50°f

*Alcohol* (% vol.): 12,5 %

*Total acidity* (g/l): 6,00

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# Pas dosè

## *Vineyard tending and grape harvest*

With a personality that differs from both Champagne and Franciacorta, Friuli Venezia Giulia has revealed a natural vocation for sparkling wines, following both the Martinotti-Charmat method (with second fermentation in large pressurized tanks) and the Traditional Method (with a second fermentation in the bottle). To honour such vocation we have chosen grapes from our old vineyard of Pinot Bianco vines, and from Ribolla Gialla: these two varieties blend well together and give Pas Dosè, our Traditional Method sparkling wine. Pas Dosè is crafted from impeccable grapes that are carefully brought to an absolute uniformity of maturation. Hand picked in early harvest, each variety is harvested according to its distinct moment of maturation: first the Pinot Blanc, then the Ribolla.

## *Winemaking, ageing and bottling*

The selected grapes are crushed, with a yield in must of about 55% for the future basis of the sparkling wine. Following natural static decanting, it undergoes fermentation “sur lies” until the following spring when the wine is assembled. The second fermentation in bottle, or “tirage”, occurs in May. The whole winemaking process -from the grapes to the bottling- is carefully managed and monitored, with utmost respect for the integrity of the wine. 24 months following the end of the second fermentation, the product undergoes disgorging and dosing with the same wine, no sugar added.

## *Character*

Our everyday life is rather mitigated, often softened, blunt and subdued because we believe it too difficult to cope with. Perhaps being difficult is what it should be, and for this reason worthy, beautiful and good. Tamm is Zero Dosage, without added sugars: essential, and yet full of vitality and its own essence. Engaging perlage, vertical on the palate, crackles in mouth. Crisp but with an unmistakable minerality given by the terroir that defines it clearly, compared to the traditional method sparkling wine from beyond the Alps. On the nose is delicate with fruity, though not sweet, notes that mingle with the yeast and the particular minerality. In this sparkling wine you will not find overpowering buttery, syrupy and toasty flavours. This is, something else.

## *Food pairing*

For true Zero Dosage “lovers”, serve it as an aperitif in the evening. For “newbies”: pair it with any type of dish you want to serve. It will always be a perfect match. Except with desserts.

*Serving temperature:* 5-6°C / 41-43°F about

*Alcohol* (% vol): 12.5

*Total acidity* (g/l): 6.50

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AND THEN THERE IS V'OLIO...

# I v'oglio!

First there is the olive tree. Evergreen monument. A sacred and archaic tree. At times its summer rustling suffices for me. Then there is the olive, crisp fruit. And its oil: fragrant and noble, generous with fish, red meats, the vegetables of a rediscovered garden.







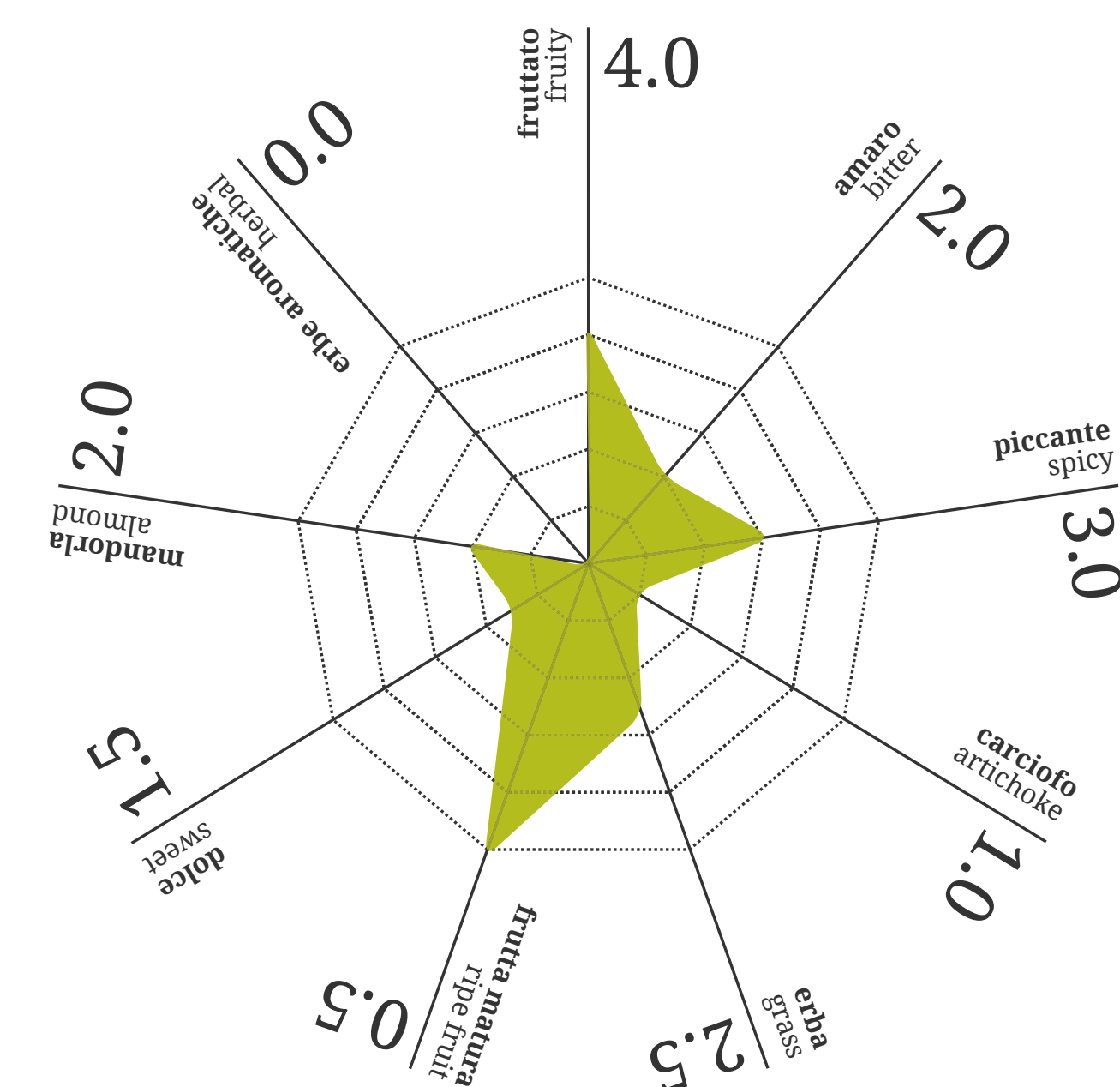




## V'Olio Blend

### Flavour map

Description	Judgment
Fruity	4
Bitter	2
Spicy	3
Artichoke	1
Grass	2.5
Ripe fruit	0.5
Sweet	1.5
Almond	2
Herbal	0



### Olive trees, harvesting and pressing

Olives from various national cultivars participate in the production of this extra-virgin olive oil. Frantoio and Gorgazzo are its masters, supported by the classics: Leccino, Pendolino, Moraiolo. The harvest begins in mid-October when the fruit has changed colour by some 50%. Pressing is performed within 24 hours in a new-generation continuous facility, with cold extraction. Then refinement, blending and bottling.

### Character

A medium intense, green fruity olive oil, with sharp hints of fresh grass and almond. Spicy to the taste with a slightly bitter note.

### Accompaniment and dining

Extra-virgin and versatile, goes together with any dish. From fish to red meat, it gives special flair to genuine bruschetta with tomatoes. To truly enjoy its flavour, best served within 12 months from production.

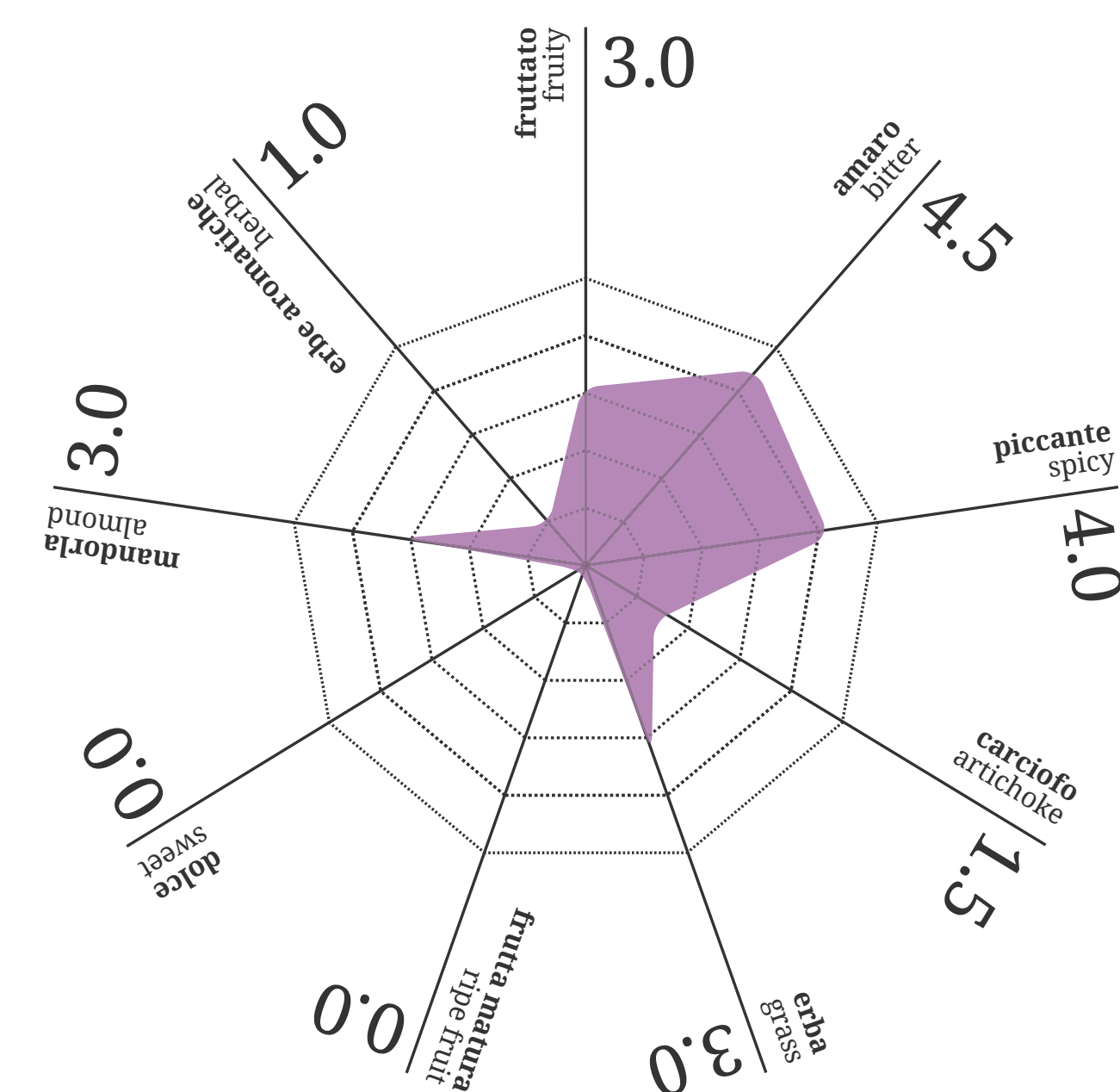




# V'Olio Monocultivar Bianchera

## Flavour map

Description	Judgment
Fruity	3
Bitter	4.5
Spicy	4
Artichoke	1.5
Grass	3
Ripe fruit	0
Sweet	0
Almond	3
Herbal	1



## Olive trees, harvesting and pressing

La Bianchera is perhaps the most particular of the indigenous cultivars of our species area. A vigorous and generous plant, it resists well even against the rigid winters of the Friulian range area. Its harvest comes late in the season, after the first week of November. Its extraction process is the same as the Blend.

## Character

A medium intense, green fruity olive oil, with sharp hints of fresh grass and almond. Spicy to the taste with a slightly bitter note.

## Accompaniment and dining

Extra-virgin and versatile, goes together with any dish. From fish to red meat, it gives special flair to genuine bruschetta with tomatoes. To truly enjoy its flavour, best served within 12 months from production.





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