



Organic or nothing



WHO

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**I am Luca.
I make wine and olive oil.
I am bio.**





01. Method

Venchiarezza expresses Italian style and a unique winery vision that stands apart from the mainstream.

I like to emphasize this: Venchiarezza is the company I personally manage. Everything we produce here is the evolution of my knowledge and passion. It reflects my vision, applied to the lands I cultivate, the wines I produce in the winery, and the olive trees I plant to create premium extra virgin olive oil.



02. Organic me.

Our well-being is closely tied to our diet: “we are what we eat and drink,” says the wise. But perhaps we’ve forgotten this and moved beyond it. If we relearn what’s good, we can make it part of our culture and reclaim our bodies and health. We’ll discover that good things are not as expensive as we think. We’ll be guided by the search for authenticity.

03. I olive it.

First, there’s the olive tree, a long-lasting monument. It’s an ancient tree: just looking at it, the rustling of its leaves carries the Mediterranean within. Then comes the fruit, the olive, with its crispness. And finally, the oil: fragrant and noble, generous with fish and meat, and with vegetables from a rediscovered garden.

I’ve planted many olive trees and continue to plant them. I grow them stubbornly, as is my nature. I chose the Bianchera, Gorgazzo, and Savorgnana cultivars, which have adapted excellently to this land where the north and north-east winds constantly alternate with warmer air from the Adriatic.

These healthy, gnarled, and proud olive trees now form an important part of my landscape, alongside the vines. Working them is hard, given their slow growth, the endless waiting, and the constant uncertainty of the climate. But cultivating olives and watching them grow is an ancient gesture: you have to really love and live the oil. That’s why I say I olive it.



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Few fields, rare wines, lots of effort.

In the early 1900s, my great-grandfather Antonio, devoted to agriculture, decided to establish the roots of his small family business. Few fields, lots of effort, few grapes, rare wines.

But also more, because one had to live: at that time, almost all farms also cultivated fruit and cereals, and raised silkworms, which fed on the mulberry leaves lining the rows and delimiting the fields. He worked hard, even raising some cattle when milk was a luxury.







Guido. Perhaps Archimedes.

In the 1950s, Guido succeeded him, realizing the potential of the land for true viticulture, specializing in wine production, and building a new winery. He was ingenious, visionary, and forward-looking: he was the first in the area to build a machine for destemming grapes, and thanks to it, which removes the stem from red grapes before vinification, he already stood out by producing wines without bitter and vegetal flavors.



The Final Fruit. Me.

My name is Luca. I am the youngest fruit. I spent my childhood among vineyards and the winery, with my grandfather Guido. I fell in love with the world of wine. I attended the right schools for my passion and, after finishing my studies, I gave it a try. After various experiences outside, I restarted the family business, near Cividale del Friuli, in Venchiarezza. The first choice I made was organic farming. A serious vocation: I converted the land and maintained this philosophy uninterrupted over the years, demonstrating the resilience of historic vineyards.

From Mass Selection to My Vineyard of Time

In 2004, I started the “Vigna del Tempo” project: I recovered buds from vines over half a century old, which were grafted onto rootstocks for the first “mass selection” vineyards. The ancient, unselected vines are rooted in the land and are the expression of authentic genetics. This identity transcends time, especially through the native varieties Tocai Friulano and Refosco dal Peduncolo Rosso. Given the extraordinary results, I decided to plant all our new vineyards not with clonal selection rootstocks, but with mass selection. It makes a big difference. For starters, it’s the DNA of my wine. Thanks to mass selection, Venchiarezza’s various vintages express a precise style: fine and elegant wines, generous in flavors, pleasantly aromatic. Hard work teaches a lot. The genetic makeup of the indigenous Schioppettino single-variety is all there.



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**The vine.
This word I chose
to say “me”**





The vine. This word I chose to say “me”

I don't like to overturn things. But I like to do them my way. Style is the interpretation of the fruit of the vine: it's the essence of wine. It's my relationship with the vineyard and winemaking. Minus all the blah blah.

I'd gladly spend entire days discussing the factors, the how and how much they determine the style of wine. No choice is wrong. It reads on the frescoed wall of an ancient villa in Cividale: “it was well said in ancient times not to question tastes.” It sounds like a tongue twister. But in a territory with a well-rooted viticultural identity, every winemaker decides their own style, if they know how to. The hand must be felt. True wine is made with hands. But also with the head.

An Ancient Land of Wines

The Friuli region has been tied to viticulture since a long time ago: just look at the numerous native vines and the centuries-long presence of some non-native ones that have found the right cradle here to express their true potential. But there's a long way from the vine to the wine. Our climate is varied, capricious even, and particular: it ranges from Alpine to Mediterranean, moving from north to south.

Simply put, Friuli is a small piece of land: the northern half is mountainous, the Alps and Pre-Alps covered with thousand-years-old forests. Further south, the hilly strip extends towards the plain up to the Adriatic coast. Just a step from here.





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Balance is Everything

Our vineyards are exactly “halfway” between the sea and mountains. They are influenced by these two natural elements, and here’s something important for my vines: the Alps, with their cold winds, maintain the acidic freshness and aromatic elegance of the grapes; the Mediterranean influences bring warmth from the coast, allowing perfect ripening, creating grapes with rich and full flavor, with the right balance between soft and acidic components.

Good raw material needs nothing but simplicity in the processes, and the passion of those who care for it. Every bunch asks to be accompanied. And respected. I “make wine with grapes.” The idea of linking wine and its style to “radicalized” vinifications doesn’t interest me at all: it loses the grape’s taste and diminishes the hard work in the vineyard.

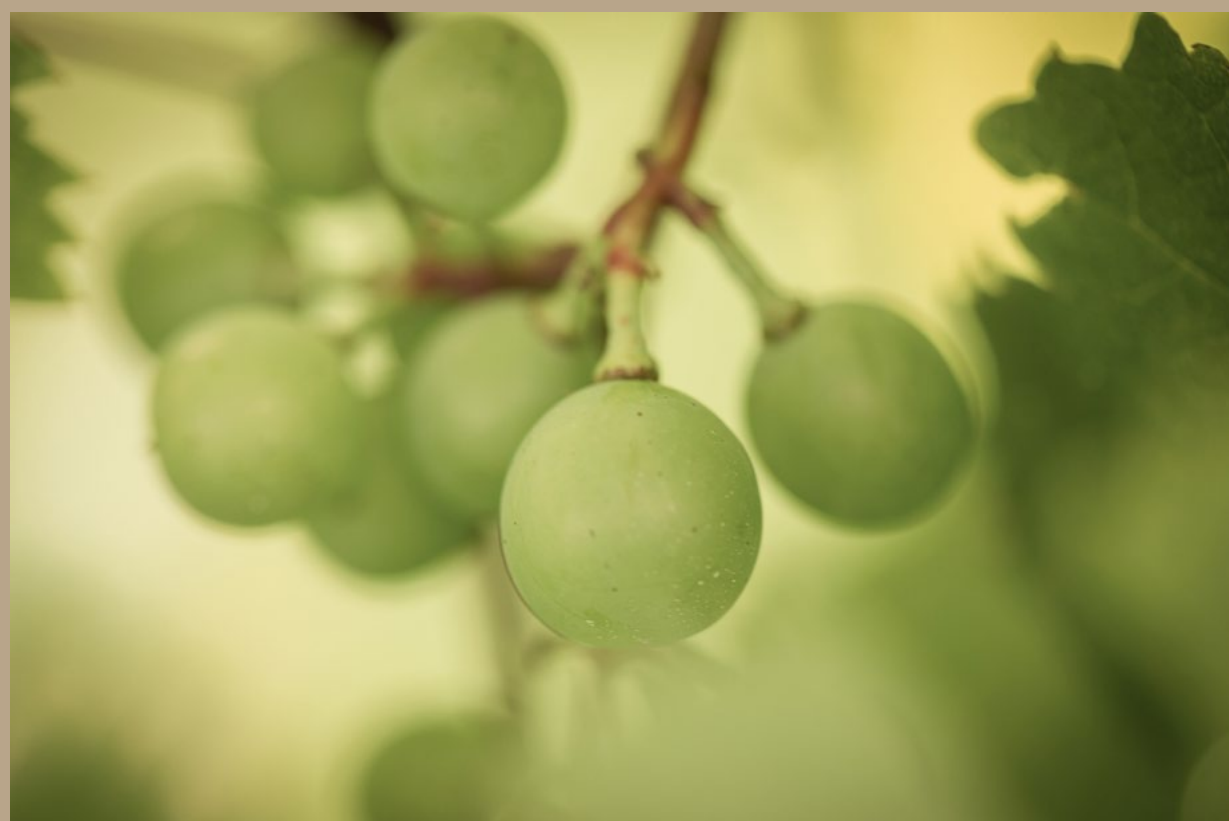




Organic is healthy: let's say it.

There are now many words in the market to associate with a product to emphasize its naturalness, often just on the surface, making the consumer happy and confused. But what is organic? A wine is organic when it respects the production regulations 848/2018 defined by the EU. Only then can it obtain certification. This means: no synthetic fertilizers and pesticides in the vineyard, leaving the protection of the grape and vine to only natural elements like sulfur and copper, limited in quantity: we already naturally have them in our bodies as catalysts of our cells' biochemical processes.

Adding synthetic pesticides to our bodies is not healthy at all. Organic, therefore, is closely related to health. Those who work with me regularly consume my wine and live year-round among these vineyards. Here, we have chosen a healthy life.



Speaking the clear and simple language of the land.

Even the practices in the winery are regulated, with numerous additives banned, and others usable in limited doses. Organic then becomes simplicity, a true expression of the land: you don't plant a vineyard in an area where the vine doesn't naturally bear fruit well. The tools for protecting the vine are as limited as those for correcting a must born from grapes without vocation.

But ultimately, what's different about organic wine? If we talk about taste, it's closer to the starting grape. Which is already a lot. But if we also analyze the residual profile, organic wine has no traces of synthetic molecules. Which is even more.





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Ribella



Ribella
Redribella

Classici



Chardonnay
Pinot Grigio
Sauvignon
Adrian

Vigna del tempo



Friulano
Refosco dal peduncolo rosso
Greyrosè

Ribella e la bestia



Ribella e la Bestia

Metodo Classico



Brut Nature
Zero Rosè
Pas Dosè
Centoventi

V'Olio



Olio extra vergine d'oliva



“Belli e ribelli. Contemporary wines from ancient native grapes. These wines are beautiful, occasionally a bit unruly, but always original and authentic. They are bold, defying the stereotypes imposed by the market.”





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Ribella

Grape variety:

Ribolla gialla + Chardonnay

Type:

Blend bianco

Serving temperature:

8-10 C°

Volume:

Vol 12%

Formats:

0,75 l

Lifestyle:

Bianco Globale

Pairings:

Sushi

Ideal for:

Feng-Shui Addicts

My Glocal Blend from Ribolla Gialla & Chardonnay grapes.

The synergy between these two grape varieties is remarkable. Ribolla Gialla and Chardonnay grapes are harvested separately at full ripeness. Vinification occurs in stainless steel tanks under controlled temperatures. Aging “sur lies” continues until the spring after harvest, with regular stirring of the fine lees. The wines are then blended, with the blend adjusted each year to maintain stylistic consistency. Ribolla Gialla, indigenous to Friuli, imparts freshness, minerality, and fine aromatic notes. Char-

donnay adds body to the blend, enhancing without overshadowing Ribolla Gialla’s character.

The resulting wine is a dry white of moderate alcohol content and exceptional enjoyment. Its straw-yellow color occasionally has an orange tint from Ribolla Gialla. The delicate bouquet offers floral and white-fleshed fruit aromas. The palate is refreshed and satisfied by its sapidity and freshness, without any harshness.



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Redribella

Grape variety:

100% Schioppettino

Type:

Single - Variety native red

Serving temperature:

12-16 C°

Volume:

Vol 12%

Formats:

0,75 l

Lifestyle:

Glocal Red

Pairings:

Asian-fusion

Ideal for:

Frequent flyers

Red from native Schioppettino grapes.

We realized that Schioppettino was a peculiar vineyard from the very beginning. Extremely demanding in terms of climate, it expresses itself best in cool and breezy environments, without stagnant humidity due to its susceptibility to fungal diseases. It is the last grape we harvest, generally in late October. It ferments and ages in cement tanks. Native to Northeastern Friuli, difficult and uncon-

ventional, yet capable of producing wines of great contemporaneity. From Schioppettino, we do not produce opulent wines but rather slender and elegant ones, with typical spiciness. Bright red color from purple to ruby. Easy on tannins, it floats on the palate, bringing back the spicy and fruity notes perceived on the nose.

VENCHIAREZZA



**“Unexpected Classicism.
Sturdy grape varieties that serve
as ambassadors of this region
to the world: bottles that
are wine tellers, from the vine
to the glass.”**





Chardonnay

Grape variety:

100% Chardonnay

Type:

White aged in wood

Serving temperature:

10-12 C°

Volume:

Vol 13%

Formats:

0,75 l

Lifestyle:

Boundless white

Pairings:

Porcini mushrooms

Ideal for:

Global gourmants

Aged in barrique

The most cultivated white grape variety in the world, often complementary in many wines, in this case, is pure! We have an old vineyard, now 70 years old. The vines are a living work of art, both efficient and resilient. Neither the rainiest nor the driest years can dissuade them from producing a consistent amount of high-quality grapes. The extracted must ferments in temperature-controlled tanks and is then transferred to barriques. The acidity often lacking in New World versions is the backbone of

our Chardonnay. Malolactic fermentation is not carried out despite aging in wood, all strictly European oak, quercus robur, medium toasting. Great bottle aging potential.

Pale straw yellow without marsala hues. It expresses the elegance of the barrique at first impact, with toasted, vanilla, coconut notes, then giving way to hints of dried fruit. In the voluminous palate, the acidity lengthens the persistence of the retro-olfactory sensations.



Pinot Grigio

Grape variety:

100% Pinot grigio

Type:

White fermented in wood

Serving temperature:

8-10 C°

Volume:

Vol 12,5%

Formats:

0,75 l

Lifestyle:

Elegant fruity

Pairings:

Seafood

Ideal for:

Marinated sailors

Rich and elegant, fermented in wood.

Northeastern Italy is undoubtedly the territory of Pinot Grigio. The Friuli region, with its particular Alpine-Adriatic microclimate, expresses all the intensity of its terroir with this grape, winning a global audience of enthusiasts. With grapes of great potential, and not attracted to fresh and trivial styles, we opted for an important but not heavy Pinot Grigio, where aromatic fullness, freshness, and complexity support each other equally. The mu-

sts from fully ripe grapes are extracted with gentle pressing and partially fermented in second-pass small wooden barrels. Aging on integral fermentation lees adds further creaminess to the wine.

Yellow color from straw to golden. Like all wines from Pinot grapes, it stands out for its great elegance, notes of ripe fruit, apricot, pear, surrounded by the velvet of wood. Full, rich, mineral palate, with medium freshness as Pinot Grigio should be!



Sauvignon

Grape variety:

100% Sauvignon blanc

Type:

Complex aromatic

Serving temperature:

8-10 C°

Volume:

Vol 12,5%

Formats:

0,75 l

Lifestyle:

Sensorial white

Pairings:

Asparagus

Ideal for:

Aesthetic ecologists

The expressive and fine aromatic.

Sauvignon has always been one of the most appreciated non-native varieties of Friuli. Particular mass selections have also developed, perfect for our region. The Friulian climate is far from continental, facing the Adriatic Sea, and compared to other Italian and non-Italian wine-growing areas where this variety is traditionally grown, its expression here is quite different. The acidity is softened by the Mediterranean influence, and the style becomes

more voluminous, complex, rich in long retro-olfactory notes capable of evolving for years in the bottle. Pale straw yellow with greenish reflections.

Intense, alluring nose, with notes that transition from the typical scent of boxwood and tomato leaf to richer aromas of tropical fruit, sage, and white peach. The palate reflects the olfactory notes with even greater intensity, well supported by richness and acidity.



Adrian

Grape variety:

Cabernet franc + Merlot

Type:

Blend rosso

Serving temperature:

18-20 C°

Volume:

Vol 13%

Formats:

0,75 l

Lifestyle:

Unprecedented Bordeaux

Pairings:

T-bone steak

Ideal for:

European cowboys

The reverse Bordeaux blend.

Cabernet Franc and Merlot in Italy are generally vinified in purity, unlike their country of origin, France, where they are combined with Cabernet Sauvignon to make the classic “Bordeaux blend”. This red is born a few dozen kilometers from the Adriatic Sea, which, thanks to its mitigating effect, allows our grapes to fully ripen, deserving the honor of naming our Adrian! The wine consists predominantly of Cabernet Franc and Merlot. The proportions are therefore inverted compared to what generally happens in France, giving it a very particu-

lar character. The “Mediterranean” vinification style, with not too prolonged macerations, preserves the primary aroma and vivacity. The wines are aged in wood and cement before blending.

Intense ruby red color. The aroma recalls the main grape that composes it, offering notes of red fruit mixed with sensations of paprika, hay, licorice, and smoky notes. The velvety and non-astringent tannin fills the palate with sweetness supporting the fruitiness.

VENCHIAIA

IRMEGGIANO CON
UNO DI FRONTE
NON RIDONO
MANCO PER SBERLE
MA UNA COSA SÌ È
SE PENSI CHE SIA UN GIOCO

THEY SPEAK THROUGH
THEY DO IT WITH THEIR HANDS
WITHOUT LOOKING AT
THEY WIELD THEIR STICKS
ONE IN FRONT OF THE OTHER
THEY JUST GLANCE AT
ON A THEY WATCH
CAN GUARANTEE
BE WRONG

MA DI GROSSO
HARVESTING THE GR
LEAVES



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“The revival and careful cultivation of ancient grape varieties is my priority. Tradition and the “savoir-faire” of winemaking. Like Newton’s cradle, these wines retain their energy over time.”





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Friulano

Grape variety:
100% Friulano

Type:
Native white

Serving temperature:
10 – 12°C

Volume:
Vol 13%

Formats:
0,75 l

Lifestyle:
Vertical indigenous

Pairings:
Prosciutto San Daniele

Ideal for:
Perfectionists

A personal matter, the great white wine for restaurants.

The story of the Friulano grape (formerly Tocai) is often misunderstood. It is a variety both delicate and resilient: it survives in some vineyards in southern France under the name Sauvignonasse; it has been planted in Chile and Argentina, likely confused with Sauvignon Blanc due to the similar appearance of the vines. In Italy, it is found in Veneto and even in Lombardy. Its true home is in Friuli, where it reaches its full potential. It thrives in “lean soils,” which temper its vigor and allow the grapes to fully mature. I have personally curated eight diffe-

rent massal selections in our collection vineyard of “tocai biotipo giallo.” As I’ve learned over the years, when the grapes are ripe and golden, a masterpiece is guaranteed!

Slow and gentle pressing of the grapes, fermentation with indigenous pied de cuve, and the patience to wait... The saffron-yellow hue reflects in the glass. A unique aroma with citrus notes mingles with spicy hints, followed by truffle and almond husk. The first sip is broad and powerful, then saline, finishing with a typical almond note.



Refosco dal peduncolo rosso

Grape variety:

100% Refosco dal peduncolo rosso

Type:

Red from dried grapes

Serving temperature:

18-20 °C

Volume:

Vol 14%

Formats:

0,75 l

Lifestyle:

Long aging red

Pairings:

Game meat

Ideal for:

Time travelers

The aging process that rejuvenates.

Little is said and known about Refosco dal Peduncolo Rosso. This ancient grape variety is thought to be the famous “Pucinum,” a wine loved by Roman Emperor Julius Caesar. Undoubtedly, this red wine has a lot of character, but it can sometimes become a bit unruly. With the knowledge passed down from our grandparents and uncles, we began to produce it with partial drying of the grapes, which takes place through natural ventilation in our drying room. Besides the natural concentration of sugars and tannins, the grapes are enriched with aromas and flavors that only drying can provide. At the end of fermentation, the pomace is pressed, and the

wine is aged in first and second-pass wooden barrels for over a year.

The moment of blending the different barrels is always an emotional experience, enriched with the aromas and flavors that only Refosco dal Peduncolo Rosso can offer. It swirls in the glass, leaving streaks on the sides. Ruby red with vibrant reflections. It enchants the nose with sensations of morello cherry, fruit preserved in alcohol, tobacco, balsamic notes, and eucalyptus. Sweet, finely smoothed tannins, great volume, yet maintaining freshness, even in the aftertaste!



Grey Rosé

Grape variety:

100% Pinot grigio

Type:

Ramato

Serving temperature:

8-12 C°

Volume:

Vol 13%

Formats:

0,75 l

Lifestyle:

Premium macerated

Pairings:

Mediterranean carbohydrates

Ideal for:

Latin Levantines

The macerated Pinot Grigio.

Eager to try an alternative route for Pinot Grigio grapes, in 2017 we produced the first vintage of our Greyrosé. The intention was never to betray the varietal character and elegance of Pinot but to derive a premium version through skin maceration. We immediately discarded exaggerated and outdated extractions, opting for a delicate cold contact of the skins with the must for one day. Maceration allows the selective passage of the sweetest tannins

from the skin to the must. The must does not brown but acquires a copper hue that will then pass to the wine. Aging takes place “sur lies” in steel and cement tanks.

Classic “onion skin” – copper color. Medium-intensity aromatic notes, complex and sweet, difficult to decipher as they blend together. Ripe fruit and spiciness alternate with ethereal hints. Sapidity mixes with a pleasant bitter note in a wide palate.



VIGNA DEL TEMPO
FRIULANO

LA GIOIELLA



“All are zero dosage, without the addition of “liqueur d’expédition.” Sparkling wines crafted using the Traditional Method. Refined cuvées of base wines blended with our aged reserves. A unique style, thanks to their distinctive Alto-Adriatic character.”





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Brut Nature

Grape variety:

Indigenous white grapes

Type:

Blanc de blancs

Serving temperature:

6-8 C°

Volume:

Vol 12,5%

Formats:

0,75 l

Lifestyle:

Youthful Dosage Zero

Pairings:

Crispy fried fish

Ideal for:

Perlage enthusiasts

Blanc de Blancs, our youngest Metodo Classico.

Bottles are periodically rotated during the aging period to aid in yeast autolysis. Pale straw yellow, fine and persistent perlage, retains a noticeable fruit note that blends well with hints of bread crust. Crisp and elegant palate.



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Zero Rosé

Grape variety:

Schioppettino + Pinot Nero

Type:

Dosage Zero pink

Serving temperature:

6-8 C°

Volume:

Vol 12%

Formats:

0,75 l

Lifestyle:

Pink Dosage Zero

Pairings:

Octopus

Ideal for:

Seekers of novelty

Rose de Noir, produced from Schioppettino & Pinot Nero grapes.

Immediate pressing without maceration leaves a delicate pink color. The base wine is stored in cement tanks before “tirage,” which occurs the summer following the harvest. Elegant notes of red fruit, dog rose, followed by balsamic and evolving aromas.



Pas Dosè

Grape variety:

Native and non-native white grapes

Type:

Wood-aged Blanc de Blancs

Serving temperature:

6-8 C°

Volume:

Vol 12%

Formats:

0,75 l – 1,5 l

Lifestyle:

Totemic Metodo Classico

Pairings:

Shellfish

Ideal for:

Experienced navigators

Blanc de Blancs from native and non-native grapes.

Minimum aging period of 40 months in the bottle. Before the secondary fermentation, the base wine is partially aged in used barrels. The style evolves, offering delicate aromas of yeast, coconut milk, and licorice on the nose. Sharp and creamy palate, characteristic of true pas dose wines.



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Centoventi

Grape variety:

White berry grapes

Type:

Blanc de blancs

Serving temperature:

6-8 C°

Volume:

Vol 12,5%

Formats:

0,75 l

Lifestyle:

Timeless classic

Pairings:

Beluga caviar

Ideal for:

Radical connoisseurs

Blanc de Blancs (with good grief!)

A selection of our most intriguing bases, assembled and aged into a cuvée with a unique character. Everything you wouldn't expect from a long-aged Metodo Classico. Saffron yellow. Complex, elegant olfactory profile with ripe exotic fruits merging with milky, buttery sensations before turning towards mushroom notes. Silky perlage, vertical, mineral palate with remarkable freshness.



“Nothing is created and nothing is destroyed. Nothing is added and nothing is subtracted. A new concept, wholemeal wine! For years, we experimented with producing a white wine that not only remained good without any additives but ultimately realized that it was enough to simply not take anything away from it!”





Ribella e la bestia

Grape variety:

Ribolla gialla and other grapes

Type:

Integral wine concept

Serving temperature:

6-8°C

Volume:

Vol 11%

Formats:

0,75 l

Lifestyle:

Alternative aperitif

Pairings:

Peanuts, cashews, pistachios

Ideal for:

Unperturbable Dandies

Freshness without added sulfites.

Nothing is created and nothing is destroyed. Nothing is added and nothing is subtracted. A new concept, wholemeal wine! For years, we experimented with producing a white wine that not only remained good without any additives but ultimately realized that it was enough to simply not take anything away from it! Irony aside, this wine is produced using the “ancestral method,” i.e., refermentation in the bottle of the same must, carried out by the naturally occurring yeasts in the wine. We start with indigenous Ribolla Gialla grapes, to which varying amounts of other grapes are added for blending. The wine ferments in a bottle closed with a crown cap, ensuring pressure resistance and

preventing oxygen permeation, which would lead to product deterioration. The wine is unfiltered and not separated from the yeasts, which settle at the bottom of the bottle.

Two ways to taste, two wines in one bottle at the same time: a) Turn the bottle upside down to suspend the yeast and then taste: the yeast will give fullness and richness to the wine, both on the nose and palate (I prefer it this way, integral). b) Pour gently without shaking, leaving the sediment adhering to the bottle: the wine will be more “lean” and suitable as an aperitif, without the heaviness from the sediment (if you’re brave, taste the last glass, which will be cloudy, and perhaps the best..?)





**“First there is the olive tree.
Evergreen monument.
A sacred and archaic tree.
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

Bottiglia:
500 ml

JUDGMENTS FROM 1 TO 5

Fruity:

4

Bitter:

3

Spicy:

3

Artichoke:

1.5

Grass:

3

Ripe fruity:

0.5

Sweet:

0.5

Almond:

2

Herbal:

1

The Oil That Loves You Back.

Until the great frost of 1929, Eastern Friuli was dotted with olive trees, meeting the local demand for oil. There were over 30 olive mills, and there's even a village named after oil, Oleis. But the arrival of more profitable crops, the abandonment of rural areas, and that fateful frost astonishingly erased centuries of history in just one week. It's hard to believe, but that's how it happened. Fortunately, nature and the olive tree are resilient, and half a century after the event, we have managed to recover the local olive genetic heritage.

Varieties like Bianchera, the adapted Gorgazzo biotype, and Savorgnana are far from table olives; they produce an oil with a distinct character. We are the second northernmost olive-growing region in Italy, practicing true heroic olive cultivation, and

our product is rich in antioxidant polyphenolic compounds. Friulian oils are rare and unique, a gem for true gourmets! Our olive oil has a vibrant green hue from the chlorophyll and an intense fruity flavor, with the classic artichoke notes that Bianchera imparts. The taste is harmonious, with well-balanced spicy notes, hints of bitterness, and endless freshness.

Varietals: Predominantly Bianchera, Gorgazzo, Savorgnana, and other varieties.

Type: High-quality Extra Virgin Olive Oil.

Sizes: 0.50 L.

Pairings: Pumpkin soup, Cod with polenta, enhances any dish.

Perfect for: Those who care about themselves.



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