



Castello di Spessa

COLLIO

Wine Specifications

CASANOVA

PINOT NERO DOC COLLIO

VARIETY

Pinot nero

DENOMINATION

DOC Collio

VINEYARD AREA

Capriva del Friuli

AGE OF THE VINEYARD

Planted in 2008

SOIL COMPOSITION

Ponca consisting in marls and sandstones

TRAINING SYSTEM

Guyot

MANAGEMENT OF THE VINEYARD

Monitored cover cropping with row working

HARVEST PERIOD

End of August

WINE MAKING

Fermentation at around 25° C in oak barrels with daily manual punching down. Maceration for a period of 15-20 days and subsequent malolactic fermentation in stainless steel.

The wine is then transferred to barriques and left to rest in the bunker of Castello di Spessa for 12 months.

Bottled without filtration, so as to preserve its integrity, it is then further refined in the bottle for a few months before being marketed.

TASTING NOTES

Bright ruby colour, accompanied by a full nose with hints of red berries and pleasant spicy undertones. The palate displays velvety, closewoven tannins, and an elegant fruity finish.

FOOD PAIRING

It goes perfectly with lamb and medium-aged cheeses but also with a tasty first course of fish.



TORRIANI MERLOT DOC COLLIO

VARIETY

Merlot

DENOMINATION

DOC Collio

VINEYARD AREA

Capriva del Friuli

AGE OF THE VINEYARD

Planted in 2000

SOIL COMPOSITION

Ponca consisting in marls and sandstones

TRAINING SYSTEM

Guyot

MANAGEMENT OF THE VINEYARD

Monitored cover cropping with row working

HARVEST PERIOD

First decade of October

WINE MAKING

Fermentation takes place at 28 ° C, partly in oak barrels, partly in stainless steel. After 15-20 days the must is separated from the skins and after malolactic fermentation, the wine is racked into Nevers, Allier and Tronçais oak barriques. The wine ages in the castle bunker where it remains for 24 months; subsequently it is bottled without filtration and aged in the bottle.

TASTING NOTES

Deep ruby colour with a deep, vibrant nose offering notes of ripe red and black berry fruit, from cherries to blackberries. The firm, mouthfilling palate is elegant and well-orchestrated.

FOOD PAIRING

Excellent with roast red meats and medium and long-aged cheeses.



RASSAUER FRIULANO DOC COLLIO

VARIETY

Friulano

DENOMINATION

DOC Collio

VINEYARD AREA

Capriva del Friuli

AGE OF THE VINEYARD

Planted in 2008

SOIL COMPOSITION

Ponca consisting in marls and sandstones

TRAINING SYSTEM

Guyot

MANAGEMENT OF THE VINEYARD

Monitored cover cropping with row working

HARVEST PERIOD

First decade of September

WINE MAKING

Fermentation in stainless steel tanks at controlled temperature at 15 C.

A part of the must is kept in contact with the skins for a few days during fermentation, to extract more aromas. It is refined in steel until the end of March on the fine lees and then in the bottle.

TASTING NOTES

Straw yellow colour with subtle golden highlights, accompanied by a complex nose combining fruity hints of apricots and peaches with floral and mineral notes. The weighty palate vaunts perfect acidic grip, ensuring excellent length.

FOOD PAIRING

It pairs magnificently with handsliced Prosciutto Crudo di San Daniele. Excellent with hard boiled eggs and asparagus or with spring herb frittatas, bean and pearl barley soup or risotto with asparagus tips, artichokes and radicchio di Treviso.



JOY PINOT GRIGIO DOC COLLIO

VARIETY

Pinot grigio

DENOMINATION

DOC Collio

VINEYARD AREA

Capriva del Friuli

AGE OF THE VINEYARD

Planted in 2000

SOIL COMPOSITION

Ponca consisting in marls and sandstones

TRAINING SYSTEM

Guyot

MANAGEMENT OF THE VINEYARD

Monitored cover cropping with row working

HARVEST PERIOD

End of August

WINE MAKING

A skin maceration is carried out for 10-15 hours at 6 ° in order to extract color and a wider and more complex bouquet of aromas with typical hints of red fruits. Fermentation in steel at 16/18 °C. It is refined on noble lees in steel tanks until March.

TASTING NOTES

Straw yellow with coppery highlights. Characteristic nose with fruity notes of ripe pears and pomegranates. The warm, balanced, full-flavoured palate is savoury and concentrated, with hints of red berries.

PAIRING

It goes well with fish, white meats, vegetable soups, delicate first courses and fresh cheeses.



YELLOW HILLS RIBOLLA GIALLA DOC COLLIO

VARIETY

Ribolla gialla

DENOMINATION

DOC Collio

VINEYARD AREA

Capriva del Friuli

AGE OF THE VINEYARD

Planted in 2000

SOIL COMPOSITION

Ponca consisting in marls and sandstones

TRAINING SYSTEM

Guyot

MANAGEMENT OF THE VINEYARD

Monitored cover cropping with row working

HARVEST PERIOD

Second decade of September

WINE MAKING

Fermentation in stainless steel tanks at a controlled temperature of 16-18 ° C It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.

TASTING NOTES

An old grape variety that adds to the prestige of Friuli's wine growing heritage. The bright straw yellow colour is accompanied by a characteristic nose of delicate meadow flowers with citrusy undertones, and a full-flavoured juicy palate with a long finish.

FOOD PAIRING

It pairs well with light appetizers, such as fresh cheese, cold cuts and raw vegetables. Ideal companion to seafood and delicate freshwater fish dishes. Excellent with spring herb omelettes.



SANTAROSA PINOT BIANCO DOC COLLIO

VARIETY

Pinot bianco

DENOMINATION

DOC Collio

VINEYARD AREA

Capriva del Friuli

AGE OF THE VINEYARD

Planted in 2000

SOIL COMPOSITION

Ponca consisting in marls and sandstones

TRAINING SYSTEM

Guyot

MANAGEMENT OF THE VINEYARD

Monitored cover cropping with row working

HARVEST PERIOD

Beginning of September

WINE MAKING

Fermentation in stainless steel tanks at a controlled temperature of 16-18° C It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.

TASTING NOTES

Straw yellow with golden notes, the nose is large and intense with sweet tropical and floral notes. On the palate extremely refined with fruity notes of white apple, pear and floral of acacia flowers. Soft and velvety, it has an excellent persistence.

PAIRING

Ideal with light fish-based appetizers, delicate fish risotto and pasta dishes or vegetable soups.



SEGRÉ SAUVIGNON DOC COLLIO

VARIETY

Sauvignon

DENOMINATION

DOC Collio

VINEYARD AREA

Capriva del Friuli

AGE OF THE VINEYARD

Planted in 1991

SOIL COMPOSITION

Ponca consisting in marls and sandstones

TRAINING SYSTEM

Guyot

MANAGEMENT OF THE VINEYARD

Monitored cover cropping with row working

HARVEST PERIOD

End of August

VINIFICATION AND AGING

Low temperature maceration during which a part of the must is kept in contact with the skins to extract more aromas. Fermentation in stainless steel tanks at a controlled temperature of 14-16° C. It is refined in steel until the end of March on the fine lees and then in the bottle.

TASTING NOTES

Intense straw yellow with greenish notes. The nose enters decided with concentrated notes of peach, grapefruit accompanied by the typical floral and vegetal hints of the variety. In the mouth, wide, fresh and vertical with full and citrusy extension.

PAIRING

Excellent with shellfish, tomato-based fish dishes and herb risotto with a strong flavor, and again with shellfish salads or with savory fish such as turbot and salmon.

