

## REFOSCO BOTTAZ 2001 I.G.T. VENEZIA GIULIA



Venica & Venica is a family-owned Estate in the Dolegna district of Collio in the Friuli region in the north-eastern corner of Italy. The Venica family has owned the Estate since 1930, when the winery was founded by the grandfather of the current owners. During the 1930s, the Venica wines were already well known, and were sold in distant regions. At this time, Venica began to modify its vineyards, moving to hillside tiers to gain maximum sunshine for its vines. Until 1975, the father worked alone; he was then joined by his two sons, Gianni (agronomist) and Giorgio (cellarmaster). Throughout the 70s, there was replanting of the vineyards with an upgrading in quality; this was intensified in the past 15 years, during which time these two ambitious winemakers experimented widely, investing in new plantings and state-of-the-art equipment for the winery (airbag presses, stainless steel temperature-controlled vats and barriques). The goal was to maximize the natural characteristics of the wine: the fruit, the acidity and the bouquet. In their 28 hectares, they produce 180,000 bottles yearly.

**Winemakers:** Gianni and Giorgio Venica

**Grape Variety:** 100% Refosco dal Peduncolo Rosso. This is an indigenous variety. “Dal Peduncolo Rosso” means “with red stalks”. “As a source of tastily durable reds, Refosco has been popular for centuries” (Burton Anderson)

**Vinification and Aging:** After the alcoholic fermentation, the maceration on the skins takes place for 22 days. At the end of the winter, when the temperature gets warmer, the wine starts its 16 months of aging in Allier barriques.

The Venicas produce only Refosco aged in wood because they believe that this wine needs to soften its natural edges. Bottaz is the name of the vineyard where the Refosco grape is grown.

**Alcoholic Content:** 13,9 %

**Total Acidity:** 5,9 g/l

**Serving Temperature:** 18°- 20° C (64°-68° F)