

# TRE VIGNIS DOC COLLIO VENDEMMIA 2003



Venica & Venica is a family-owned estate with 30 hectares of vineyards all located in the Dolegna district of Collio, under the denomination of Collio D.O.C.

The medium size estate is ideally situated within the hills of this prestigious area.

From 1930 to date, in harmony with the passing generations, 70 years have gone by filled with passion, sacrifices and successes.

Gianni, Giorgio and Giampaolo Venica are native producers who love their work and have dedicated themselves to enhancing their traditions with the aid of continuous research and innovation.

**Winemakers:** Giampaolo and Giorgio Venica

**Grape Variety:** 50% Tocai Friulano, 40% Chardonnay, 10% Sauvignon Blanc. (Do not confuse Tocai Friulano with the Hungarian Tocai or the Tokay d'Alsace). The major difficulty is harvesting the grapes at the same time when they are at different stages of maturation. In order to have the best possible wine, we pick only the well ripened bunches.

**Vinification, Maturing and Aging:** The grapes, after de-stemming are cold macerated ("criomaceration") on the skins for 12 hours at 42°-45°F (6°-8°C). The soft pressing of the grapes (using the Willmes pneumatic press) follows. The must is decanted statically at 50°F (10°C), and afterwards the alcoholic fermentation which takes place in stainless steel tanks is activated with selected yeast at 68°F (20°C), lasting for 10 days. There is no malolactic fermentation.

The attentive clonal selection, the harvesting of only well ripened and healthy grapes, and a good technology in the cellar, produce a long lasting wine, like Vignis di Venica. It ages well for at least 5 years.

**Alcoholic Content:** 13,5 %

**Total Acidity:** 5,3 g/l

**Serving Temperature:** 12° C (53° F)

**Serving Suggestions:** poultry, veal and pasta dishes.