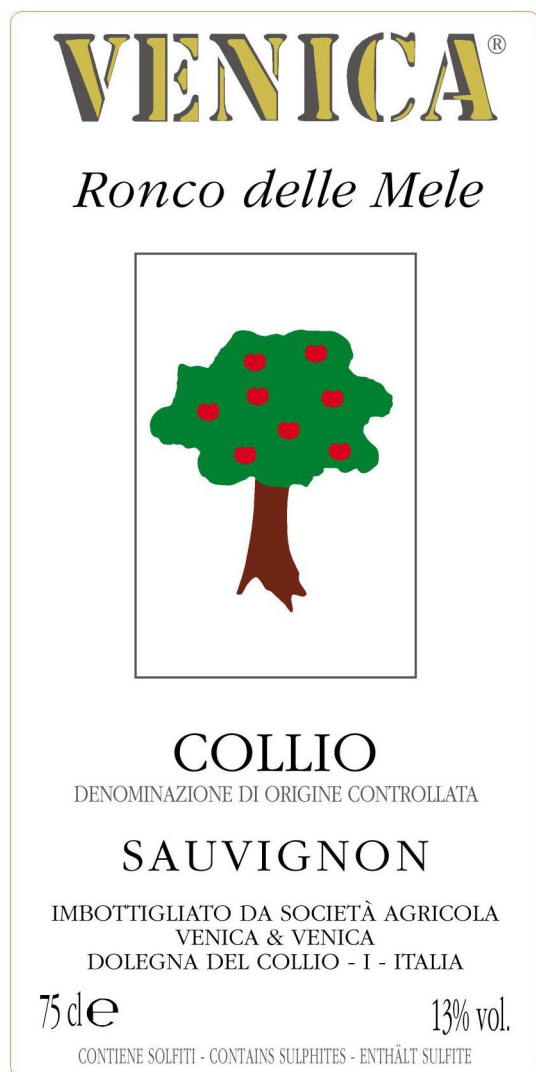


SAUVIGNON RONCO DELLE MELE

D.O.C. COLLIO 2005



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 30 hectares, they produce 230,000 bottles yearly.

Winemakers: Giampaolo and Giorgio Venica

Grape Variety: 100% Sauvignon of different clones. The ripening of the grapes, since the vineyards are located on three hills with different micro-climates, comes at different times and therefore great attention must be paid to the timing of the harvest. The clonal combination, the soil, the exposure and the location of the vineyards produce superb wines.

Vinification, Maturing and Aging: The grapes, after de-stemming, are cold macerated ("criomaceration") on the skins 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 7-10 days. There is no malolactic fermentation.

Alcoholic Content: 13 %

Total Acidity: 6,2 g/l

Serving Temperature: 10°-12° C (50°-53° F)

Serving Suggestions: Shellfish and spiced dishes.