

COLLIO CAPRIZI RISERVA

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape varieties, %
Malvasia, Friulano,
Chardonnay

Planting area, vineyard age
Terraced hillslopes
Vineyard planted from 6 to 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of september

Cropping level
70 Q/HECTARE

Vines per hectare
5.500

Vine training system
Guyot

Caprizi is the Friulan word for “caprice”, which is the idea behind the origin of this product.

A blend of varieties from the vineyards on the sun-kissed hill slopes to which the wine owes its generous extract, varietal typicity and late harvest.

Vinification

Low-temperature carbonic maceration (8-10°C), followed by soft pressing. Fermentation in 5hl oak barrels lasts approximately 15 days. Each grape variety is handled separately.

Ageing

Each grape variety undergoes separate controlled reductive ageing in oak tonneaux, on the lees until the following spring with daily batonnage for the first 3 months. The wines are then racked and skilfully blended, enjoying an élevage of 14 months in tonneaux. The wine rests in bottle 4 months before being released.

Wine characteristics

On the nose this wine presents a considerable, pleasant evolving note of flowers and ripe fruit with hints of spices, custard and camomile. In mouth it's consistent, freshness and minerality enhance the flavours persistence.

Colour

Deep straw yellow

Nose

Fruity, floral, spicy

Palate

Fresh, sapid, full-bodied, elegant, lingering

After taste

Lingering, ample, mineral, spicy

Food Pairing

Sea fish first course dishes, aged prosciutto, roast meat or fish main course dishes

Collio

