

# FRIULI COLLI ORIENTALI

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PINOT GRIGIO  
AND  
WHITE BLEND

# Friuli colli orientali

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The Friuli Venezia Giulia region is located in the northeastern part of Italy, bordering Slovenia to the east and Austria to the north. Its wine was already well known to the Celtic populations living in the area long before the arrival of the ancient Romans.

One of the most noted and suitable territories of the Friuli, is located at the border with Slovenia, taking its name from the eastern hills of the Friuli. This area includes a stretch of hills that rise above the region's biggest city, Udine. In total, this area comprises more than 2000 hectares with many different sub-zones. The climate here is essentially continental, with some maritime influences in the south, due to its proximity to the Adriatic Sea.

The terrain is mostly composed of marl and sandstone. This geological factor, together with the different expositions of the vineyards, helps to make the area very adaptable not only to international vines, both white and red, but to a great number of native ones.

The principal varieties are:

- **Malvasia:** in this case referring to the Malvasia Istriana - a white grape - also present in other regional DOCs. The vineyard is well adapted to different territories. For this reason, the gustative spectrum expressed, is rather varied.
- **Ribolla Gialla:** white berry that must derive its name from the vinification process, during which it is "re-boiled" rather vigorously inside the barrels. The sparkling version is becoming more and more popular.

## WINE RANKING



- **Friulano:** white grape from Central Europe. Before the end of the last century, the variety from this area bore the name Tocai. Gustatively speaking, it typically recalls almonds on the finish.

- **Verduzzo:** white grape with two types: the more diffuse yellow version, and the green, which is now very rare. Utilized for dry but also sweet wines, for example the Ramandolo.

- **Pinot Grigio:** very common grape in northeastern Italy, with grayish-pink color. Despite the fact that a sweet version exists in other parts of Italy, here, in the eastern hills of the Friuli it is produced only in a dry version.

- **Refosco dal Peduncolo Rosso:** red grape that is part of many regional labels. It belongs to the

Refosco family, which among others includes another much-used variety in the Friuli, the Terrano.

In the Friuli region, numerous blends are also produced, obtained in particular from a mix of white grapes. The Doc Friuli Colli Orientali was established, even though with a slightly different name, in the '70s.

# Pinot Grigio

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

93

 Friuli Colli Orientali DOC Pinot Grigio 2016  
LA TUNELLA

*Sharp and never too intense aromas clarify that the characteristic, which best distinguishes this wine, is its balance. Abundant yellow fruit, some citrus and refreshing aromatic herbs on the nose. The mouth adds a crisp spicing that recalls anise and sweet flavors.*



92

 Friuli Colli Orientali DOC Pinot Grigio 2016  
TORRE ROSAZZA

*Acacia and sweet citrus such as citron, on the nose. The resulting sip is openly fruity. This label moves in a particular way upon a register of yellow-fleshed fruit along with some tropical notes that confer roundness. Sapidità, present from mid-sip on, lengthens the perception.*



92

 Friuli Colli Orientali DOC Pinot Grigio Villa de Puppi 2015  
LUIGI DE PUPPI

*Olfactory attack intensely dominated by yellow-fleshed fruit. The entrance in the mouth demonstrates the same evident fruity charge, enriched by a very noticeable, but never oversized body. The finish is velvety but not weak from a mix of tones that evoke nuts and spices.*



90

 Friuli Colli Orientali DOC Pinot Grigio 2016  
SPECOGNA

*Bouquet of a clear, fruity mix. From the softness of white melon to that of the yellow plum. The aromas however are not only sweet, thanks to a profound note of jammy bergamot. Dynamic mouth that takes off fruity and ends in a pleasingly savory and almost balsamic manner.*



90

 Friuli Colli Orientali DOC Pinot Grigio 2015  
TOBLÂR

*The nose is half way between Bosc pear and green almond. The result in the mouth takes on citrus tonalities as well as other more exotic ones, such as those that recall the papaya. The entire profile of the sip always remains slender thanks to a mix of flavor and spice from fresh ginger.*



# White Blend

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

94

 **Friuli Colli Orientali DOC Bianco Bianco di Corte 2015**  
VALENTINO BUTUSSI

Mix of three varietals. Aromas of good intensity that combine white-fleshed fruit with spiced notes. In the mouth, it enters immediately and amply enough on sensations of white fruit and citrus, after which extending itself, thanks to a crisp note of peach. Toasted finish, flavorful and balsamic.



94

 **Friuli Colli Orientali DOC Bianco Sonata 2014**  
ZOF

Crisp olfactory profile that is never too intense. Exotically rich from yellow fruit in tropical versions, as well as citrus and spice. In the mouth, the citrusy part takes precedence, rendering the sip succulent and even a bit drier than that which the nose hinted at. Spicy and slightly savory finish.



93

 **Rosazzo DOCG Bianco Terre Alte 2015**  
LIVIO FELLUGA

Trio of grapes that includes Friuliano, Pinot Bianco, and Sauvignon Blanc. Today, the nose is marked by floral notes (white flowers) and balsamic (aromatic herbs and nettle), brought about by the last two varietals. In the mouth, a citrus entrance - juicy from white fruit and balsamic. Great post-sip persistence.



92

 **Rosazzo DOCG Bianco 2015**  
RONCO DELLE BETULLE

At least half of this label is made up of Friulano. Part of the must is fermented in steel and part in oak. Aromas of fresh apricot with sour notes of lemon rind, as well as softer aspects that recall quince. In the mouth, the initial part is direct and citrusy, while on the finish and beyond the flavor evokes yellow fruit, sweet spices, and nuts.



92

 **Friuli Colli Orientali DOC Bianco Pomédes 2015**  
SCUBLA

Blend prevalently of Pinot Bianco. Rather intense aromas of sweet citrus, yellow-fleshed fruit, and anise. Rich sip, but never too alcoholic, which begins with a spicy register, followed by a plentiful catalog of white fruit and a nice alternation of rennet apple and pineapple. Spicy and rather persistent finish.



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FRIULI COLLI ORIENTALI  
WINE RANKING BY  
**LUCA GARDINI**  
**THE WINE KILLER**

TASTING PERIOD  
**JULY 2017**

