

# FRIULI COLLI ORIENTALI

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MALVASIA  
AND  
FRIULANO

# 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.

# Malvasia

## 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)

91

 **Friuli Colli Orientali DOC Malvasia Lo Speciale 2016**  
SCUBLA

*Brilliant straw color. The yellow color is also reflected, in this case like an aroma on the nose. One notes fresh apricot mixed together with citrus. In the mouth, the yellow part is again the protagonist, together with refreshing notes of anise and a flavor sensation in the background. Very good post-sip persistence.*



90

 **Friuli Colli Orientali DOC Lamalvasia 2016**  
VIGNAI DA DULINE

*Rich nose full of undertones. The aromas therefore do not have a lot of intensity, but play majorly on translations of fruit but also on a mix of fresh aromatic herbs. In the mouth, it enters richly and at times, alcoholic, then thinning out on a juicy and satisfying citrus note. Somewhat savory finish.*



88

 **Friuli Colli Orientali DOC Malvasia 2015 Locvm Nostrvm**  
PAOLINO COMELLI

*The aromas recall fresh grapes. To this sensation, are added other aromatic details divided between yellow fruit and citrus. In the mouth, a 'grapey' sensation gives the sip verve, drinkability, and that agility, which compensates greatly for the thinness that is felt mid-way through the sip. Very flavorful finish.*



87

 **Friuli Colli Orientali DOC Malvasia 2015**  
LE DUE TORRI

*Nuts, a clean note of hazelnut with citrus zest, and a note of yellow fruit somewhere between apricot and fresh pineapple. The mouth shakes up the sequence noted on the nose, taking off with the fruity part, in this case only citrus and apricot, and then finishing with a rich catalog of nutty notes.*



86

 **Friuli Colli Orientali DOC Malvasia 2016**  
BUIATTI

*Citrus and Flinders rose intertwine on the nose. The sip, always more controlled and dry, takes off again on the same duo of sensations, while adding to those a nutty quality that never allows the sip to become openly round and helping render it less rigid.*



# Friulano

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93

 **Friuli Colli Orientali DOC Friulano Rodaro 2016**  
RODARO

*Very elegant and articulated aromas, ranging from yellow flowers to fruity sensations that recall quince and melon. In the mouth, the fruit, including citrus, remains the gustative leitmotiv. Finish enriched with tonalities of hay, nuts, and salt.*



93

 **Friuli Colli Orientali DOC Friulano 2016**  
LIVIO FELLUGA

*Somewhat sought after aromas. The most evident part of the bouquet however, regards white fruit. In the mouth, a determined change of pace both regarding the intensity as much as the variety of sensations. The fruity is yellow and enhanced by spicy and balsamic notes.*



93

 **Friuli Colli Orientali DOC Friulano 2016**  
VIGNA PETRUSSA

*Delicate nose that mixes wild herbs and white flowers with notes of white fruit. The sip has the same pleasing character of the nose, even if, in this phase, the floral part is thinner, to the benefit of the fruity profile, more noticeable and more complex. Rich finish on notes of nuts and honey.*



92

 **Friuli Colli Orientali DOC Friulano 12 Viti 2015**  
LA SCLUSA

*Aromas of great impact with fruit, spices, and honey. In the mouth, both the spiced aspect, as well as that which refers to honey serve to give more softness to the fruity part, prevalent during the sip, which moves on dry notes of citrus and green apple.*



91

 **Friuli Colli Orientali DOC Friulano 2015**  
BORGO DEI SAPORI

*If the nose results a bit anchored to a triangulation of sensations that foreshadow citron, apricot, and some balsamic tonalities, the sip becomes sharper, especially under the profile of the complexity. Ranging, in reality, from yellow fruit including citrus, to notes of aromatic herbs, salt, and anise.*



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JULY 2017

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

TASTING PERIOD  
**JULY 2017**

