

# FRIULI COLLI ORIENTALI

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REFOSCO DAL  
PEDUNCOLO ROSSO

VERDUZZO AND  
RAMANDOLO

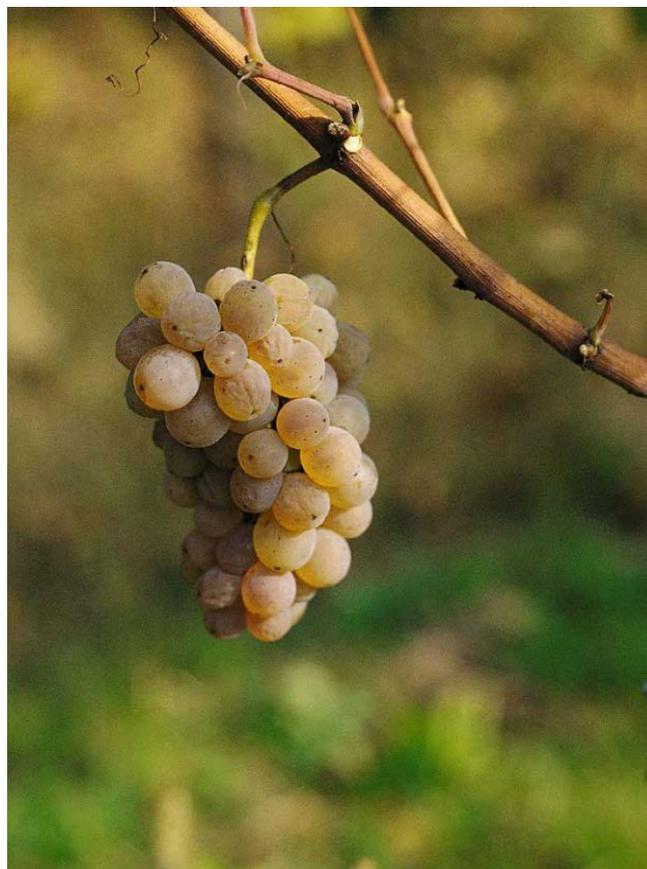
# Friuli Colli Orientali

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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.

# Refosco dal peduncolo rosso

## 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 Refosco dal Peduncolo Rosso 2015

LA SCLUSA

*Berries and spices determine the bouquet of aromas. Do not be distracted by the duality, because the wine's complexity is derived from the translation of these two sensations. Among the fruit, sour cherry both fresh and macerated stands out. The spice instead, has complements of cacao and cinnamon. Dynamic mouth, juicy and balsamic. Acidic tannins.*



90



### Friuli Colli Orientali DOC Refosco dal Peduncolo Rosso 2014

LIVIO FELLUGA

*Intense aromas of sour cherry just barely veiled by a note that is both hematic and ferrous. In the mouth, red fruit is again the protagonist, giving succulence, drinkability, and rhythm to the sip. To increase the complexity, sensations of juniper, anise, and cloves. Flavorful tannins.*



90



### Friuli Colli Orientali DOC Refosco dal Peduncolo Rosso 2015

TORRE ROSAZZA

*The lively part that animates the nose, sour cherry and cassis, is found again in the tasting phase. Here though, the fruity part, which is today the protagonist of the sip, becomes less complex and at times creamier, combining itself with a spicy sweet aspect, probably in part attributable to the oak.*



89



### Friuli Colli Orientali DOC Refosco dal Peduncolo Rosso Ronco del Balbo 2013

PETRUCCO

*Dark, fruity, floral, but in an earthy manner that recalls the violet. The sensations perceived on the nose are reflected again in certain verses of the mouth. In this phase, the fruity part combines the austerity of the sweet-acidic berries with a note of kirsch that is well perceived at mid-sip. Earthy and spiced finished. Powdery tannins.*



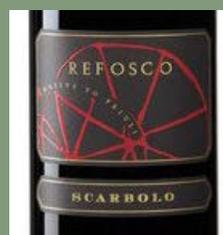
89



### Friuli Colli Orientali DOC Refosco dal Peduncolo Rosso 2015

SCARBOLO

*The nose is very dynamic and articulated. Not only fresh fruit, here represented by sour cherry, but also tamarind and an almost fortified note of cassis. The agility, remaining without fail on the aromas, is guaranteed by anise and licorice. In the mouth, a succulent entrance of berries that without ever widening, closes dryly on earth and spices. Flavorful tannins.*



# Verduzzo and Ramandolo

## GARDINI NOTES WINE RANKING

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SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

# 97



### Friuli Colli Orientali DOCG Ramandolo Uve Decembrine 2011

GIOVANNI DRI IL RONCAT

*Candied citrus, dehydrated tropical fruit, and spices on the nose. In the mouth, the citrusy part including the peel makes this sip ever more agile, despite a sweeter sensation, noticed particularly during the second half of the drink that recalls honey and almond.*



# 95



### Friuli Colli Orientali DOCG Ramandolo 2011 TOBLÂR

*Intense golden yellow. The aromas, without being openly powerful, emphasize sensations that recall citrus zest, dates, and nuts. The sip is sweet, even if jazzed up by tones of mandarin rind, passion fruit, and sweet almond. Slight tannic track.*



# 92



### Friuli Colli Orientali DOCG Ramandolo 2015 DARIO COOS

*Aroma of fresh fig, mandarin peel, and acacia honey. In the mouth, sensations of fresh tropical fruit and a light spicing of star anise and Tonka bean, are added. A subtle flavorful-acidic vein guarantees a nice dynamism for the duration of the sip.*



# 90



### Friuli Colli Orientali DOC Verduzzo 2013 VALCHIARÒ

*On the nose, fresh rather than dehydrated notes of fruit. The olfactory profile however, cannot be called complete without sweet touches of honey as well as some softer, though never dry notes of nuts and orzo. In the mouth, a sweet take off on yellow fruit, even if the sip is immediately balanced by an abundance of citrus zest.*

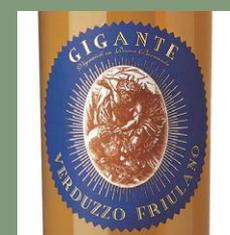


# 90



### Friuli Colli Orientali DOC Verduzzo 2011 ADRIANO GIGANTE

*Floral nose of Scotch broom and dried wild flowers. A fruity mix on the nose that again couples candied citrus and fresh yellow fruit. The mouth repeats faithfully, as well as articulating these sensations rather well. On the finish, notes of macadamia nuts and almond are added.*



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46

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

TASTING PERIOD  
**JULY 2017**

