



Pinot Grigio

Bortoluzzi, Gradisca d'Isonzo, Province of Gorizia

Type: white
 Grape: 100% Pinot Grigio
 Serve at: 12-14°C(53.6-57.2°F)
 Maturation: no oak
 Production: 130,000 bottles
 Winemaker: Giovanni Bortoluzzi
 Established: 1982



General

PINOT GRIGIO VENEZIA GIULIA IGT: This is a selection from 5 different vineyards, each of which endows it with specific characteristics: breadth and structure from 3 of the locations, bouquet and sweetness from another, mineral notes from the stonier soil of a vigna 200 meters further down towards the Isonzo river. The bouquet is delicately tinged with almond and apricot aromas, the palate acquires a subtle fumé taste with age. Exudes lush fruit, buttery texture and pure, oak-free, finely focused varietal character. Exposure, microclimate: Exposure to the sun is excellent, temperature range is good, the distinctive microclimate is especially favorable for great whites Harvest time: From September 10th onwards

Vineyard Characteristics

Vineyard surface: 18 ha (44.4 acres) Crop yield: 8 tons/hectare (3.2/acre, well below the maximum set by DOC regulations, which is 12 tons per hectare) Soil type: Gravelly, red terrain, rich in minerals and microelements Training system: Guyot Densi

Vinification & Aging

Grapes are harvested exclusively by hand, and soft-pressed whole. After having been cold-decanted, the must is fermented at a controlled temperature of c. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks. The wine then sojourns sur lie until March

Tasting Notes

Straw yellow color, crystal-clear. The nose is intense and persistent, recalling fresh fruit and spring flowers. Mellow and fresh at the same time, structured, showing balance, body and persistence.

Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2006	90 points	winereviewonline
2005	88 points	Patterson's
2005	88 points	winereviewonline
2005	87 points	Wine Enthusiast
2005	86 points	Wine Spectator
2005	4.5 stars	Restaurant Wine
2004	87 points	Wine Enthusiast

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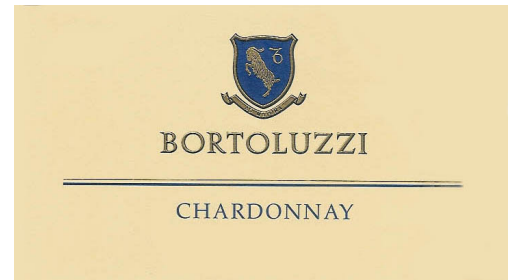




Chardonnay

Bortoluzzi, Gradisca d'Isonzo, Province of Gorizia

Type: white
 Grape: 100% Chardonnay
 Serve at: 12-14°C(53.6-57.2°F)
 Maturation: part barrique + tonneau fermentation
 Production: 20,000 bottles
 Winemaker: Giovanni Bortoluzzi
 Established: 1982



General

CHARDONNAY VENEZIA GIULIA IGT: Exposure, microclimate: Exposure to the sun is excellent, temperature range is good, the distinctive microclimate is especially favorable for great whites Harvest time: From September 20th onwards The two portions of the wine, the steel-fermented and oak-fermented, are blended in March and bottled around late April.

Vineyard Characteristics

Vineyard surface: 3 hectares (7.4 acres) Crop yield: 8 tons per hectare (3.2 per acre, well below the maximum set by DOC regulations, which is 12 tons per hectare) Soil type: Gravelly, red terrain, rich in minerals and microelements Training system:

Vinification & Aging

Grapes are soft-pressed whole; a portion is fermented at 17° C(62.6° F) in stainless steel, another in new Allier barriques + tonneaux, medium-toasted. The latter undergo 24 hrs of cryomaceration at 8° C (46.4° F) previous to pressing + fermentation, to e

Tasting Notes

Deep straw yellow in color; intense, persistent bouquet reminiscent of ripe fruit, with a very pleasing – never excessive – vein of toasted oak. Mellow, structured palate with well integrated acidity, distinct balance, body and persistence.

Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2005	89 points	winereviewonline
2005		Baltimore Sun
2005	5 stars	Restaurant Wine
2004	85 points	Patterson's
2004	4 stars	Restaurant Wine
2003	87 points	Wine & Spirits
2002	85 points	Wine Enthusiast

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Gemina

Bortoluzzi, Gradisca d'Isonzo, Province of Gorizia

Type:	white
Grape:	Tocai Friulano, P. Grigio, Sauv., Chard.
Serve at:	12-14°C(53.6-57.2°F)
Maturation:	partly barrique-fermented
Production:	6,500 bottles
Winemaker:	Giovanni Bortoluzzi
Established:	1982



General

BIANCO DEL COLLIO DOC "GEMINA": This special selection of noble white grapes from the finest exposures takes its name from Via Gemina, an ancient Roman road running adjacent to the vineyards. Varieties: Tocai Friulano (the last time this variety can be called Tocai Friulano; from the 2007 vintage, owing to pressure from the newly EU country of Hungary, home of Tokaji, the grape will have to be called Friulano!), Pinot Grigio, Chardonnay, Sauvignon Harvest time: September 20th through 30th Bottling: Subsequent April

Vineyard Characteristics

Vineyard surface: 1 hectare (2.471 acres) Crop yield: 5 tons per hectare (2 tons per acre, i.e. far below the maximum set by DOC regulations, which is 12 tons per hectare) Soil type: Marls and sandstone (Ponka) Training system: Guyot Density: 4

Vinification & Aging

A portion of the fruit is de-stalked, then cold-macerated for about 12 hrs and barrique-fermented. Another is pressed whole and fermented at a controlled temperature of c. 17° C (62.6° F), in stainless steel. After 6 months from the end of fermentation, t

Tasting Notes

The color is intriguingly close to light golden yellow, crystal clear. Intense, persistent nose, w/well integrated oak + nuances of nuts, fruit, spice. Mellow + structured on the palate, pleasingly fresh and flavorful. A well balanced wine showing good body and persistence. Cellar-worthy.

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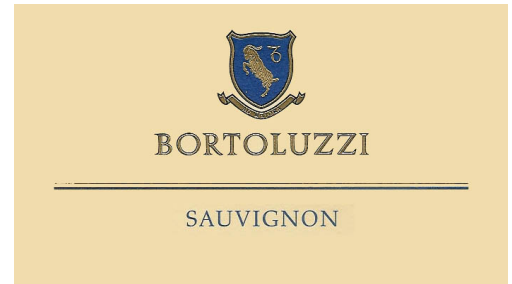




Sauvignon

Bortoluzzi, Gradisca d'Isonzo, Province of Gorizia

Type: white
Grape: 100% Sauvignon
Serve at: 12-14°C(53.6-57.2°F)
Maturation: no oak
Production: 15,000 bottles
Winemaker: Giovanni Bortoluzzi
Established: 1982



General

SAUVIGNON VENEZIA GIULIA IGT: Exposure, microclimate: Exposure to the sun is excellent, temperature range good; the distinctive microclimate is especially favorable for great whites Harvest time: From September 15th onwards

Vineyard Characteristics

Vineyard surface: 2 hectares (4.9 acres) Crop yield: 8 tons/ha (3.2 per acre, well below the maximum set by DOC regulations, which is 12 tons per ha) Soil type: Gravelly, red terrain, rich in minerals and microelements Training system: Guyot Densit

Vinification & Aging

Hand-picked grapes undergo cryomaceration at 8° C (46.4° F) for c. 24-36 hours, to enhance varietal characteristics, then are soft-pressed. The resulting must is cold-decanted and fermented at a controlled temperature of 17° C (62.6° F), in stainless ste

Tasting Notes

Light straw yellow with verdant hues. The bouquet charms you with typical notes of bell pepper, peach and sage leaves endowing it with distinct elegance. Full on the palate, fresh, very appealing, with complex varietal flavors.

Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2006	88 points	winereviewonline
2005	88 points	winereviewonline
2005	85 points	Wine Spectator
2004	91 points	winereviewonline
2003	86 points	Wine & Spirits

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Merlot

Bortoluzzi, Gradisca d'Isonzo, Province of Gorizia

Type:	red
Grape:	100% Merlot
Serve at:	16-18°C(60.8-64.4°F)
Maturation:	12-14 months in barriques and tonneaux
Production:	7,000 bottles
Winemaker:	Giovanni Bortoluzzi
Established:	1982



General

MERLOT VENEZIA GIULIA IGT: Exposure, microclimate: Exposure to the sun is excellent, temperature range is good, the distinctive microclimate is well suited to the variety Harvest time: From October 10th onwards

Vineyard Characteristics

Vineyard surface: 5 hectares (12.3 acres) Crop yield: 6 to maximum 7 tons per hectare (2.4-2.8 tons per acre) Soil type: Gravelly, red/gray terrain, rich in minerals and microelements Training system: Guyot Density: 4,500 vines per hectare (1,821

Vinification & Aging

After (manual) harvest, de-stalking + c. 15 days' fermentation at 25° C (77° F), the wine is aged in barriques + tonneaux, both new and used (max. 3rd year) for 12-14 months, then blended and left to rest in stainless steel for about a month previous to b

Tasting Notes

Intense ruby red in color, the bouquet recalls ripe fruit, notably marasca cherry. The palate is flavorful, intense and appealing, with smooth, elegant tannins, well integrated acidity, distinct balance.

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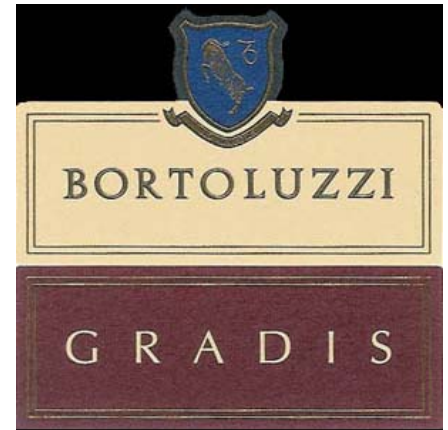




Gradis

Bortoluzzi, Gradisca d'Isonzo, Province of Gorizia

Type:	red
Grape:	60% Merlot, 40% Cabernet Sauvignon
Serve at:	16-18°C(60.8-64.4°F)
Maturation:	barrique/tonneaux-aged 18 months
Production:	3,000 bottles
Winemaker:	Giovanni Bortoluzzi
Established:	1982



General

BORTOLUZZI "GRADIS" IGT VENEZIA GIULIA: Exposure, microclimate: Exposure to the sun is excellent, temperature range is good, the distinctive microclimate well suited to the varieties Harvest time: From October 10th onwards Notes: The name Gradis is a derivation of Gradisca d'Isonzo, the small town where the Bortoluzzis live and work. The wine hails from the family's two finest Gradisca vineyards of Merlot and Cabernet Sauvignon, and is solely produced in the best years.

Vineyard Characteristics

Vineyard surface: 1 hectare (2.471 acres) Crop yield: 5 tons per hectare (2 tons per acre) Soil type: Gravelly, red/gray terrain, rich in minerals and microelements Training system: Guyot Density: 4,500 vines per hectare (1,821 per acre)

Vinification & Aging

Grapes are de-stalked, then undergo c. 15 days' fermentation at 25° C (77° F). The Merlot is aged in barriques, while the Cabernet Sauvignon ages in new and used tonneaux (max. 3rd yr.), both for about 18 months. The two varietals are then blended + go in

Tasting Notes

Intense ruby red, the bouquet is reminiscent of ripe red fruit, berry jam and spice. The palate charms with its silky texture and round flavors, good body, sweet tannins.

