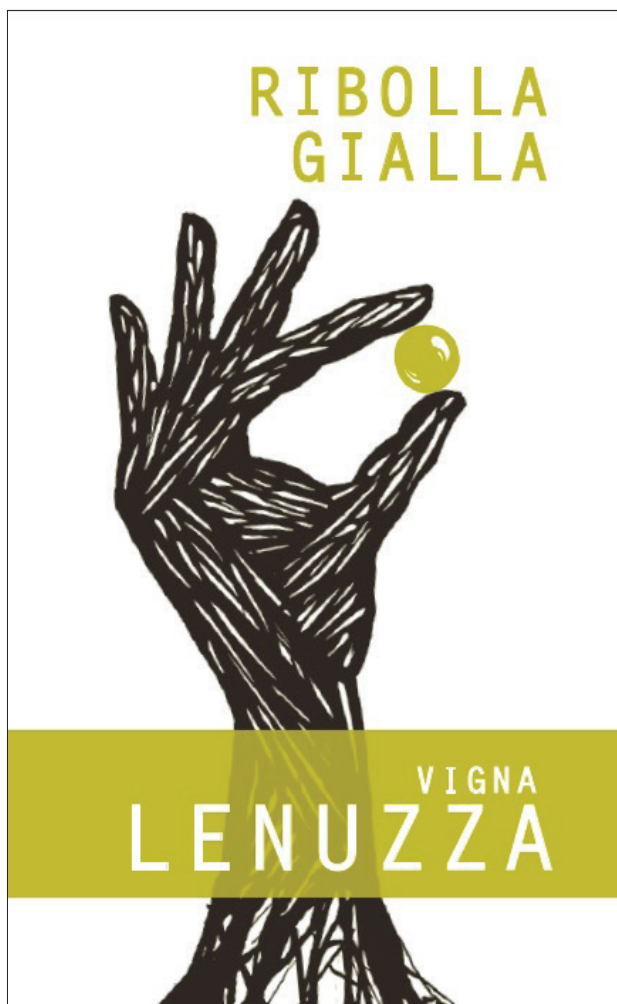


VIGNA LENUZZA

RIBOLLA GIALLA



VITI/VINI

Hand harvested off the Ronc del Polonet block, 1.5ha on a hill. Gentle whole bunch pressing into stainless steel tanks for a natural yeast fermentation that lasts amount 15 days. The wine gently rests on lees until Spring. No fining and lightly filtered after roughly 8 months maturation in stainless steel. SO2 additions are minimal and occur after fermentation and just prior to bottling.

PRODUCER

Vigna Lenuzza consists of 8 ha of organically farmed vines in the small wine village of Prepotto, located in the heart of Collio and Collio Orientali, near the Slovenian border. On its third generation, Daniele is furthering tradition commenced by his grandfather in the 50s. He is supported by his wife, Tanika, a wine-loving South African. The family has always been committed to farming without any chemical products whatsoever. Intervention in the cellar is low in order to preserve tradition and terroir. Everything the family does is with heart and passion.

PRODUCER Vigna Lenuzza

WINEMAKERS Daniele Lenuzza

COUNTRY/REGION Italy, Friuli Colli Orientali

GRAPE VARIETY Ribolla Gialla

SOIL Marl, Clay, Limestone

AGE OF VINES Planted 2010

PRODUCTION 10,000 bottles

