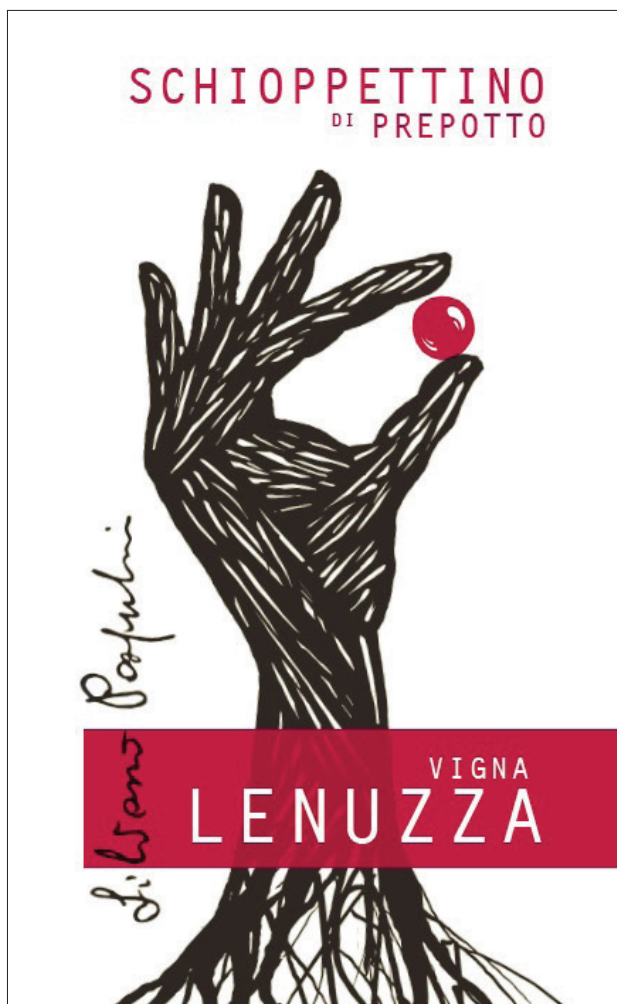


VIGNA LENUZZA

SCHIOPPETTINO DI PREPOTTO



VITI/VINI

Hand harvested off 4 blocks- Albans, Ronc dal Polonet, Golan. Each block has its own unique expression and is vinified separately. De-stemmed and about 20-30% whole bunch, depending on the vintage. Fermentation occurs naturally. Cooler temperatures are maintained in order to retain freshness. Gentle punch downs occur daily. The aim is infusion rather than extraction. Racked into barrel (80% neutral, 20% new) for naturally occurring MLF. Racking is avoided during the 18 months in barrel prior to bottling, following a light filtration and minimal SO2.

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 Schioppettino

SOIL Marl, Clay, Limestone, Alluvial

AGE OF VINES Planted 1980-2010

PRODUCTION 5,000 bottles

