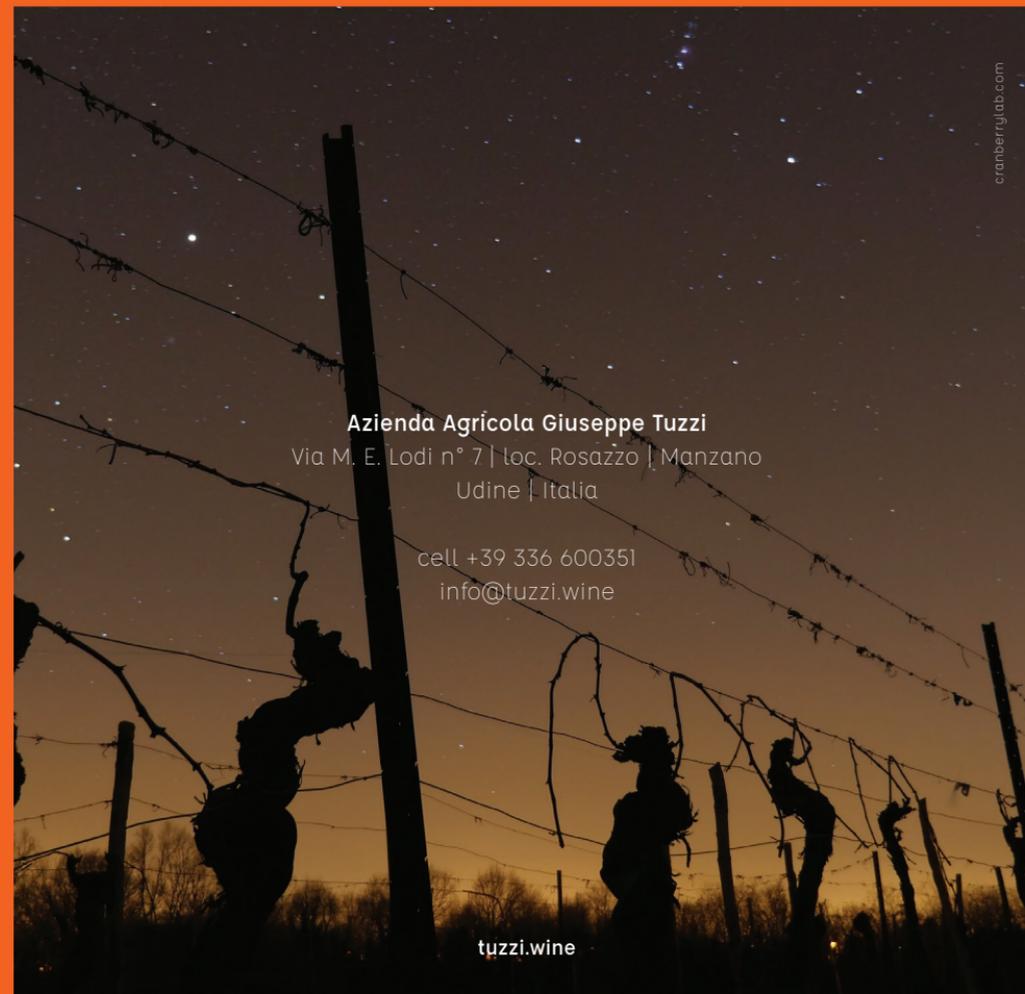


Giuseppe Tuzzi works 2.5 ha of vineyards in the Friuli Colli Orientali DOC zone in northeast Italy where he specializes in local varieties. Given the age of the vines, which ranges from 60 to over 80 years, yields are naturally low at less than 4 tons /ha. Vineyard management is entirely manual, from pruning to harvesting in small crates.

As an CEVIQ certified organic grower, anti-parasitic treatments are limited to the use of the traditional copper sulphite-based Bordeaux mix and bee hives are located around the estate to encourage natural pollination. The vineyards are unirrigated.

The winemaking style aims at premium quality with distinctive terroir character and user-friendly alcohol levels of around 12.5%-13.5%. The wines are vinified in stainless steel vats, with the exception of small lots which undergo malolactic fermentation in oak.

The result we want to obtain is a naturale class and a strong complexity. This is given from our ancient grapevines, which are aged between 60 and more than 80 years.

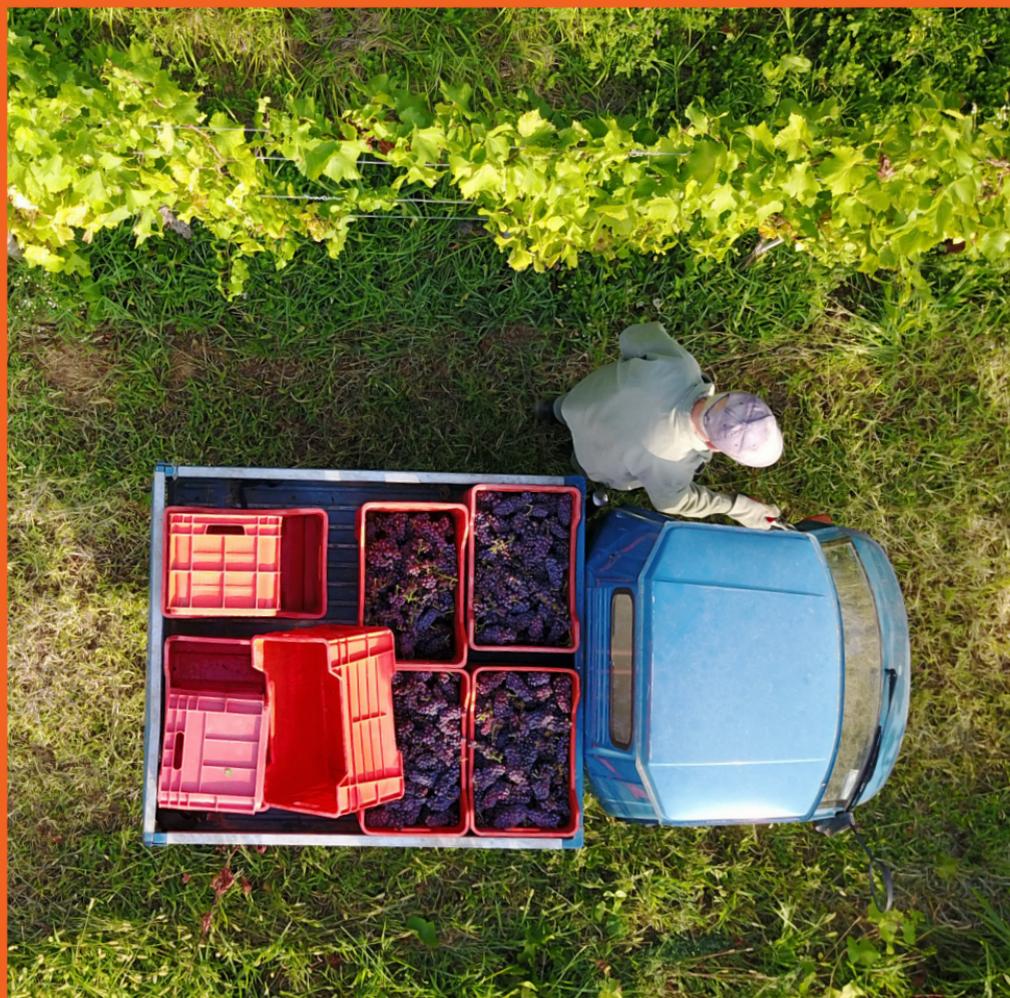


Azienda Agricola Giuseppe Tuzzi

Via M. E. Lodi n° 7 | loc. Rosazzo | Manzano
Udine | Italia

cell +39 336 600351
info@tuzzi.wine





Friulano



Grape variety: 100% Friulano
Age of vines: 70 years
Style: still white
Vineyard: south-facing hillside at Rosazzo
Soils: eocene marl
Harvest date: mid-September, manual in small crates
Vinification: temperature-controlled skin contact and fermentation in stainless steel vats followed by pressing
Alcohol: 13,5% Vol
Serving temperature: 10 - 12 C°

Merlot



Grape variety: Merlot
Age of vines: 70 years
Vineyard: south-facing hillside at Rosazzo
Ageing: three months in stainless steel, followed by two years in oak barrels and six months bottle ageing
Vinification: in stainless steel vats with submerged cap for 30 days in order to extract colour and soft tannins
Alcohol: 14,0% Vol
Serving temperature: 15 - 17 C°

Ribolla



Grape variety: 100% Ribolla Gialla
Age of vines: 40 years
Style: still white
Vineyard: south facing hillside at Rosazzo
Soils: eocene marl
Vineyard management: certified organic
Harvest date: mid-September, manual in small crates
Vinification: temperature-controlled skin contact and fermentation in stainless
Ageing: 8 months in stainless steel and 3 months bottle ageing
Alcohol: 12,5% Vol
Serving temperature: 10 - 12 C°

