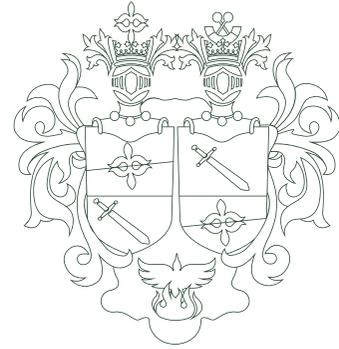


# COLMELLO

DI GROTTA

VINI DEL FRIULI





COLMELLO  
DI GROTTA

VINI DEL FRIULI

WELCOME  
INTO THE  
“SMALL BARREL”



*“In the small barrel you’ll find the best wine”. Wine makers used to put their higher level wine into small barrels to save it for important occasions.*



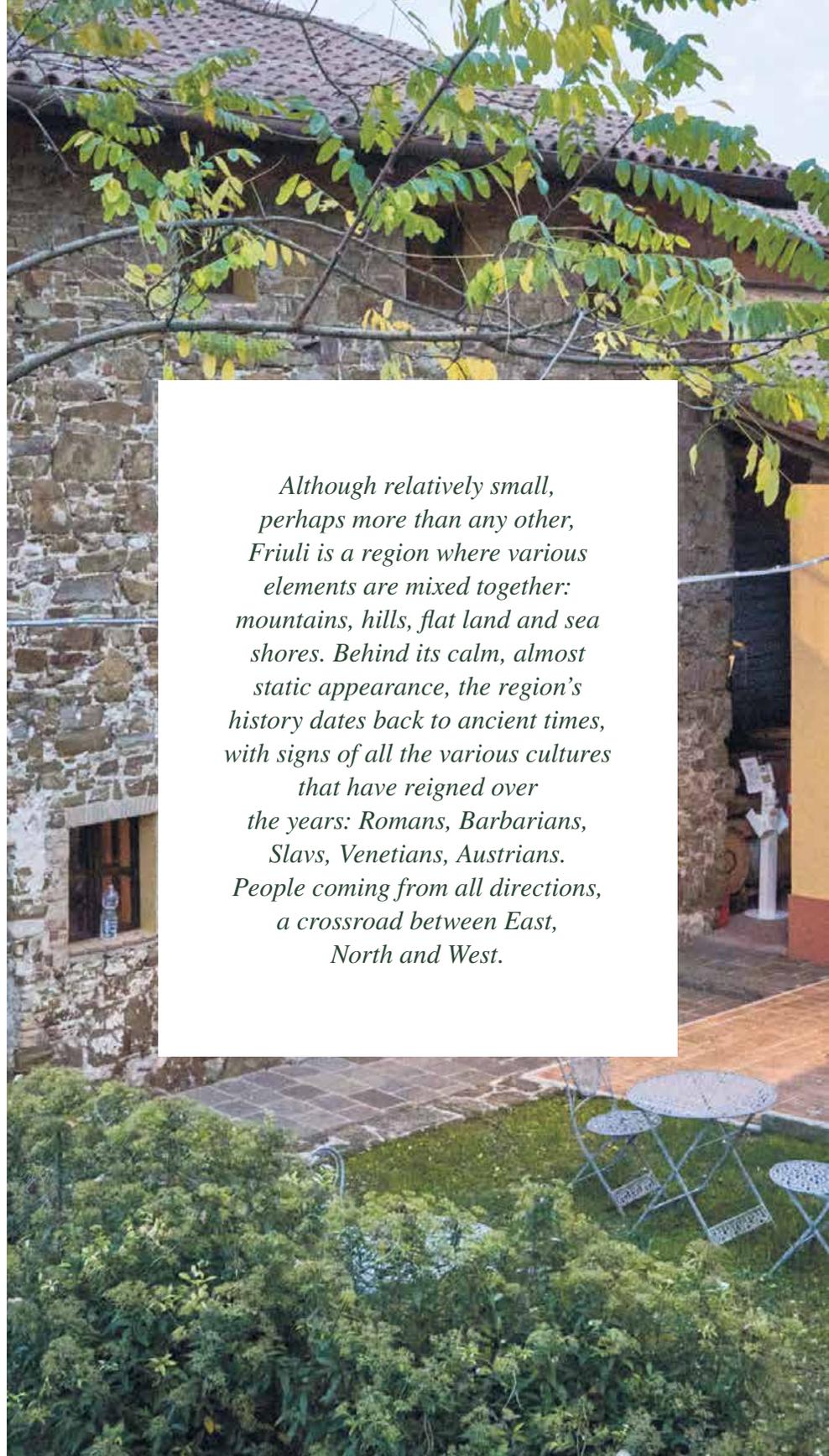


*This proverb is now used to say that even if something looks small it doesn't mean there is no quality in it, quite the opposite indeed.*



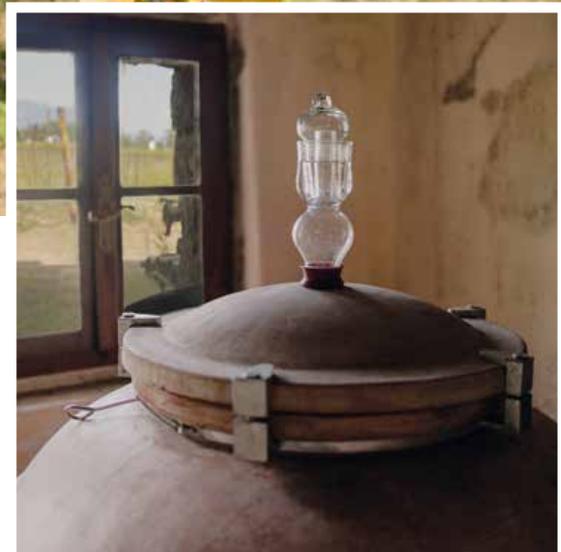
# TERRITORY

*Although relatively small, perhaps more than any other, Friuli is a region where various elements are mixed together: mountains, hills, flat land and sea shores. Behind its calm, almost static appearance, the region's history dates back to ancient times, with signs of all the various cultures that have reigned over the years: Romans, Barbarians, Slavs, Venetians, Austrians. People coming from all directions, a crossroad between East, North and West.*





*Antique wine-making traditions have always been a sure sign of civilization. The Giulia Alpine foothills protect the area from the cold north winds and the closeness of the sea brings a mild, temperate climate, which is ideal for grapewines.*

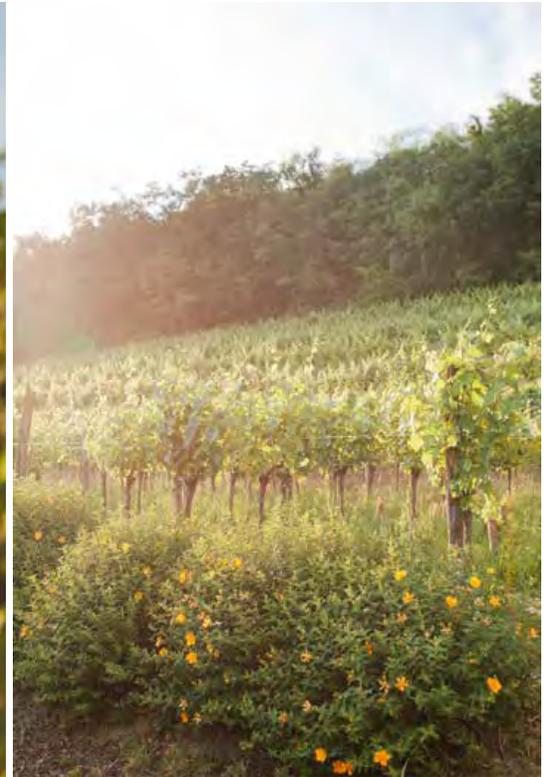




# THE VINEYARDS

*The Estate spreads over an area of 21 hectares,  
15 used for the vines; all facing south with heights  
that varies between 40 and 80 meters above sea level.*

*The grapevines are equally divided between  
DOP Collio and Isonzo appellations,  
which, though they lie close are made  
of completely different soils.*



# VITICULTURE



*This dual personality is perhaps the main feature of the company, as they produce two completely different types of wine which perfectly complement each other. The fascinating, feminine Isonzo wines and the powerful and masculine ones from Collio. The calcareous-gravelly soil of Isonzo produces wines which have elegant structures, combined with concentrated intense bouquets. The marl-sandstone soil of Collio exalts the complexity of the bouquet and the structures that bursts forth on the palate.*

*The philosophy is simple, working in respect of what nature offers and looking closely to make sure the wines express the authenticity of the territory.*



WINES



# RIBOLLA GIALLA

COLLIO



## TECHNICAL DATA

**FIRST PRODUCTION YEAR** 2004



**PRODUCTION ZONE** Farra d'Isonzo (Gorizia)



**GRAPES** Ribolla Gialla 100%



**AGING** aging stainless steel and amphora



**SOIL TYPE** marl and sandstone of oceanic origin



**TRAINING METHOD** guyot



**ALTIMETRY** 110 m s.l.m.



**AGE** **AVERAGE AGE OF PLANTS IN PRODUCTION** 15 years



**HARVESTING PERIOD AND METHOD** 2<sup>nd</sup> decade of september, manual harvest



**FERMENTATION VATS** stainless steel



**YEASTS** selected



**FERMENTATION TEMPERATURE** 18-20°



**FERMENTATION PERIOD** 7-12 days



*Straw yellow colour. Bouquet: intense, flowery and fruity. Flavour: fresh dry, with good body and long finish in mouth.*

# PINOT GRIGIO

COLLIO



## TECHNICAL DATA

**FIRST PRODUCTION YEAR**  
1990



**PRODUCTION ZONE**  
Farra d'Isonzo (Gorizia)



**GRAPES**  
Pinot Grigio 100%



**AGING**  
aging stainless steel  
and amphora



**SOIL TYPE**  
marl and sandstone  
of oceanic origin



**TRAINING METHOD**  
guyot



**ALTIMETRY**  
80 m s.l.m.



**AGE**  
**AVERAGE AGE OF PLANTS IN PRODUCTION**  
30 years



**HARVESTING PERIOD AND METHOD**  
1<sup>st</sup> and 3<sup>rd</sup> decade  
of september, manual  
harvest



**FERMENTATION VATS**  
stainless steel



**YEASTS**  
selected



**FERMENTATION TEMPERATURE**  
18-20°



**FERMENTATION PERIOD**  
7-12 days



*Straw yellow colour with slight pink hues. Bouquet: flowery and fruity, delicate, very fine and elegant. Flavour: dry, strong varietal character. Lingers on the palate.*

# PINOT GRIGIO RAMATO

COLLIO



## TECHNICAL DATA

**FIRST PRODUCTION YEAR** 2018 

**PRODUCTION ZONE** Farra d'Isonzo (Gorizia) 

**GRAPES** Pinot Grigio 100% 

**AGING** aging stainless steel and amphora 

**SOIL TYPE** marl and sandstone of oceanic origin 

**TRAINING METHOD** guyot 

**ALTIMETRY** 80 m s.l.m. 

**AVERAGE AGE OF PLANTS IN PRODUCTION** 30 years 

**HARVESTING PERIOD AND METHOD** 1<sup>st</sup> and 3<sup>rd</sup> decade of september, manual harvest 

**FERMENTATION VATS** stainless steel 

**YEASTS** selected 

**FERMENTATION TEMPERATURE** 18-20° 

**FERMENTATION PERIOD** 12 days 

*“Red onion skin” color, typical of vinification in ramato.  
Bouquet: notes of cantaloupe melon of medium intensity, quince,  
fresh cherry and cherry wood. Flavour: very fresh, compact,  
concentrated, long and smooth.*

# SAUVIGNON COLLIO



## TECHNICAL DATA

**FIRST PRODUCTION YEAR** 1997



**PRODUCTION ZONE** Farra d'Isonzo (Gorizia)



**GRAPES** Sauvignon 100%



**AGING** aging stainless steel and amphora



**SOIL TYPE** marl and sandstone of oceanic origin



**TRAINING METHOD** guyot



**ALTIMETRY** 100 m s.l.m.



**AVERAGE AGE OF PLANTS IN PRODUCTION** 30 years



**HARVESTING PERIOD AND METHOD** 2<sup>nd</sup> and 3<sup>rd</sup> decade of september, manual harvest



**FERMENTATION VATS** stainless steel



**YEASTS** selected



**FERMENTATION TEMPERATURE** 18-20°



**FERMENTATION PERIOD** 7-18 days



*Straw yellow colour. Bouquet: intense varietal character, recalls peppers, peaches and tropical fruits. Flavour: dry, full bodied, lingers well on the palate, slight spiciness with intense varietal character.*

# FRIULANO

ISONZO DEL FRIULI



## TECHNICAL DATA

**FIRST PRODUCTION YEAR** 1992



**PRODUCTION ZONE** Farra d'Isonzo (Gorizia)



**GRAPES** Friulano 100%



**AGING** aging stainless steel and amphora



**SOIL TYPE** alluvial, gravely, shale



**TRAINING METHOD** cappuccina



**ALTIMETRY** 80 m s.l.m.



**AVERAGE AGE OF PLANTS IN PRODUCTION** 30 years



**HARVESTING PERIOD AND METHOD** last decade of september, manual harvest



**FERMENTATION VATS** stainless steel



**YEASTS** selected



**FERMENTATION TEMPERATURE** 20°



**FERMENTATION PERIOD** 7-12 days



*Straw yellow colour. Bouquet: full-bodied and intense. When the wine is young it recalls acacia flowers and shows strong variety characteristics. Flavour: dry, warm, slight bitter almonds aroma, which is typical of this variety.*

# MERLOT

ISONZO DEL FRIULI



## TECHNICAL DATA

**FIRST PRODUCTION YEAR** 1990 

**PRODUCTION ZONE** Farra d'Isonzo (Gorizia) 

**GRAPES** Merlot 100% 

**AGING** aged in amphora, barrique and stainless steel 

**SOIL TYPE** alluvial, gravely, shale 

**TRAINING METHOD** guyot 

**ALTIMETRY** 40 m s.l.m. 

**AGE** **YIELD PER HECTARE AT GRAPE HARVEST** 30 years 

**HARVESTING PERIOD AND METHOD** 1<sup>st</sup> decade of october, manual harvest 

**FERMENTATION VATS** stainless steel 

**YEASTS** selected 

**FERMENTATION TEMPERATURE** 25-30° 

**FERMENTATION PERIOD** 18-20 days 

*Ruby red colour with light garnet hues. Bouquet: intense, fine and elegant, with a good fruity aroma that melts with the complexity of vanilla and slightly toasted of the wood. Flavour: rich in body, full, harmonious with a good balance of sweet tannins. Good long finish.*

# SANFILIP

BIANCO ISONZO DEL FRIULI



## TECHNICAL DATA

**FIRST PRODUCTION YEAR**  
2003



**PRODUCTION ZONE**  
Farra d'Isonzo (Gorizia)



**GRAPES**  
Chardonnay 60%,  
Sauvignon 30%,  
Friulano 10%



**AGING**  
aging in stainless steel  
and amphora



**SOIL TYPE**  
alluvial,  
gravely, shale



**TRAINING METHOD**  
guyot



**ALTIMETRY**  
100 m s.l.m.



**AVERAGE AGE OF PLANTS IN PRODUCTION**  
30 years



**HARVESTING PERIOD AND METHOD**  
2<sup>nd</sup> and 3<sup>rd</sup> decade  
of september, manual  
harvest



**FERMENTATION VATS**  
stainless steel



**YEASTS**  
selected



**FERMENTATION TEMPERATURE**  
18-20°



**FERMENTATION PERIOD**  
7-18 days



*Bright straw yellow colour. Bouquet: delicate, fine and elegant, fresh and fruity when young, more complex, full and spicy after 2 years. Flavour: dry, harmonious, full with complexity due to the three different varieties of grapes used in its production.*

# RONDON

ROSSO ISONZO DEL FRIULI



## TECHNICAL DATA

**FIRST  
PRODUCTION YEAR**  
1997



**PRODUCTION ZONE**  
Farra d'Isonzo (Gorizia)



**GRAPES**  
Merlot 50%,  
Cabernet Franc 20%,  
Cabernet  
Sauvignon 30%



**AGING**  
aged in amphora,  
barrique  
and stainless steel



**SOIL TYPE**  
alluvial,  
gravely, shale



**TRAINING METHOD**  
guyot



**ALTIMETRY**  
100 m s.l.m.



**AGE**  
**AVERAGE AGE  
OF PLANTS  
IN PRODUCTION**  
30 years



**HARVESTING PERIOD  
AND METHOD**  
1<sup>st</sup> decade of october,  
manual harvest



**FERMENTATION VATS**  
stainless steel



**YEASTS**  
selected



**FERMENTATION  
TEMPERATURE**  
25-30°



**FERMENTATION PERIOD**  
18-20 days

*Ruby red colour, with slight garnet hues. Bouquet: intense, fine and elegant, slightly spicy. The fruity aroma is still present and well harmonized by the long aging in oak casks. Flavour: rich, full-bodied, harmonious with a balanced flavor of sweet tannin. Long finish.*

# BLANC DE BLANCS

ISONZO DEL FRIULI



## TECHNICAL DATA

**FIRST PRODUCTION YEAR**  
2016



**AVERAGE AGE OF PLANTS IN PRODUCTION**  
30 years

**PRODUCTION ZONE**  
Farra d'Isonzo (Gorizia)



**HARVESTING PERIOD AND METHOD**  
2<sup>nd</sup> decade of august, manual harvest

**GRAPES**  
Chardonnay  
Musqué 100%



**FERMENTATION VATS**  
stainless steel

**SOIL TYPE**  
alluvial,  
gravely, shale



**YEASTS**  
selected

**TRAINING METHOD**  
guyot



**FERMENTATION TEMPERATURE**  
18°

**ALTIMETRY**  
30-40 m s.l.m.



**FERMENTATION PERIOD**  
7-10 days



**BOTTLE FERMENTATION PROCESS**  
classic method, 24 months on the yeasts and one year reclined in cellar. Pas Dosé

*Incredibly elegant sparkling wine. Lemon-yellow colour, with a very fine perlage. Very involving sent of hazelnuts and mature tropical fruit. In mouth is dry, but smooth, very fresh, with a very long and clean finish.*

# CONTACTS

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COLMELLO  
DI GROTTA