

Specogna,
Pinot Grigio Riserva 2019
Colli Orientali, Friuli-Venezia Giulia, Italy



Grape Varieties	100% Pinot Grigio
Winemaker	Cristian and Michele Specogna
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	4.96g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

PRODUCER

The Specogna family owns 25 hectares of vineyard on the hill of Rocca Bernarda in the heart of the Colli Orientali DOC in Friuli Venezia Giulia. Their vineyards are planted in a spectacular amphitheatre and tended organically by Michele and Cristian Specogna, so the quality of the fruit they bring to the winery is impeccable. As a result, they are keen to get as much flavour as possible from their grapes.

VINEYARDS

The family has 16 hectares of vineyard on the hill of Rocca Bernarda, in the heart of the Colli Orientali DOC zone. The Pinot Grigio grapes are grown on a small vineyard, planted in 1970, at 170 metres above sea level on a north-east facing slope. Soils consist of marl, sandstone and clay and planting density is 4,000 vines per hectare. The vines are trained to the Guyot system.

VINTAGE

The 2019 vintage was a warm and rainy. The winter was fairly mild but saw very heavy rainfall and some snowfall. Conditions throughout the ripening period from April to October were favourable and the average temperature was 19.2°C. Hot days were followed by cooler nights which aided the ripening process. Significant rainfall (884 mm) provided healthy water reserves and well-irrigated vines throughout the hot summer. Despite the disease pressure created by the heavy rain, the vineyards didn't suffer any hail and the dry ripening period meant the grapes were able to ripen at a lengthy pace, gaining complex characteristics and excellent flavour profiles.

VINIFICATION

The grapes were hand-harvested into boxes, carried out in several stages to ensure only the best quality grapes reached the winery. Once there, they were gently crushed and subject to a long period of maceration, prior to fermentation using indigenous yeasts. The wine was then aged on its lees for 24 months and bottle aged for an additional few months before release.

TASTING NOTES

This wine is an intense yellow colour with coppery hues. On the nose are aromas of cranberry, cherries and red fruit. The palate is velvety, with great structure and ripe tannins. A very rounded, mouth-filling wine with a notably pleasant and luscious finish.