

Specogna,

**`Identità` Friulano/Malvasia/Ribolla Gialla 2020**

**Colli Orientali, Friuli-Venezia Giulia, Italy**



Grape Varieties	<b>70% Friulano</b> <b>15% Malvasia</b> <b>15% Ribolla Gialla</b>
Winemaker	<b>Cristian and Michele Specogna</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>4.64g/L</b>
Wine pH	<b>3.4</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, Practising Organic, Vegan</b>

## 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. Vineyards are situated at an altitude of 120 metres above sea level, with south-east exposure. The soil is marl, sandstone and clay and planting density is 4,000 vines per hectare. The vines are trained to the Guyot system.

## VINTAGE

The 2020 vintage was a very wet year. The winter was drawn out and saw very heavy rainfall and some snowfall. The cold temperatures continued throughout April and as a result, budburst was delayed. Significant rainfall was recorded during the spring months and in early summer. At the end of July, temperatures rose and the increased sun exposure allowed the grapes to ripen fully to optimum maturity. 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 producing perfectly balanced wines.

## VINIFICATION

The grapes were harvested by hand in 10-Kilo boxes to preserve the berries. Once arrived at the winery, grapes were whole-bunch pressed. The juice was racked and then fermented using indigenous yeasts. Afterwards, the wine was aged for 12 months and was then aged in bottle for several months prior to release.

## TASTING NOTES

This wine is intense yellow in colour with green hues. On the nose are aromas of citrus fruit, papaya with hints of white peach, almonds, sage and white pepper. It is well structured on the palate, with a strong undercurrent of acidity and a harmonious fruit and spice element. The finish is smooth and nutty with notes of tropical fruit lingering in the aftertaste.