



History

The Dorigo winery was created in 1966 with the purchase of two vineyards, Ronc di Juri at Buttrio and Montsclapade, at Premariacco. These are ancient local place names, meaning the “Juri Vineyard”, after the family that for generations cultivated the land before we arrived, and the “Split Mountain”, because of the road that slices the summit in two.

The winemaking potential of the terrain was immediately obvious, as was the fact that viticultural practices in the Friuli of the day were inadequate for our ambitions. Thus it was that we began the task

of renovating the vineyards, a project that led to the introduction into the region of a completely new approach to viticulture. We adopted very high density (10,000 plants per hectare) Guyot cordon training, using French-style “enjambeur” row-straddling tractors to work the vineyards.

We believe that, in more than three decades of work, we have understood that it takes quality-focused viticulture to produce superior fruit. And only a shrewdly judged mix of tradition, history, and high technology can transform that fruit in the cellar into a great wine.



Vineyards

The Dorigo vineyards are located in the municipalities of Buttrio and Premariacco, in the heart of the Colli Orientali del Friuli DOC zone, at 200 metres above sea level. All the vines stand in hillslope positions on marly soil. It is a special type of soil, peculiar to Friuli, which has a low nutrient content and poor water retention. This makes it ideal for growing high-quality grapes.

GIROLAMO DORIGO

DORIGO



Cellar

As the quality of the fruit rose, the limitations of old-style Friulian winemaking became increasingly obvious. We established working relationships with some of Italy's most admired oenologists in order to understand how best to handle our grapes. This led to the introduction of barriques for maturing our great wines, the rediscovery of oak vats for fermenting our great reds, rush mats for raising the grapes that go into our great sweet wines, and field selection of the fruit, followed by further selection on conveyor belts at the cellar, where expert hands discard

every bunch that is not absolutely perfect. We even spray the grapes with carbon dioxide snow to chill them, and prevent the evaporation of precious aromas, when the berries are crushed.



Mr. Girolamo Dorigo with son, Alessio, in the ageing cellar.

DORIGO
Buttrio - Italy

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**Pinot Grigio d.o.c.**

Clear straw yellow. An elegant nose with distinct notes of banana-led tropical fruit, lifted by hints of very ripe pineapple. A full and velvety palate that is beautifully balanced, revealing great subtlety and satisfying body, then a broad, lingering after-aroma.

Varietal: Pinot Grigio 100%

Vineyard: Montsclapade at Premariacco, location on a hillslope

Soil: Eocene marl

Vinification: The grapes were picked in early September. On arrival at the cellar, they were chilled with carbon dioxide snow before crushing to preserve their aromas. The must was fermented at controlled temperatures in stainless steel vats. Malolactic fermentation was not carried out.

Ageing potential: 2-3 years

Food combination: Excellent with seafood and first courses.

**Ribolla Giallo d.o.c.**

Ribolla Gialla is indisputably native to Friuli, where it is cultivated almost exclusively in the hill country, including the Carso plateau as far as Istria. The variety gives the best results in hillslope vineyards at comparatively high planting densities.

This wine is a clear straw yellow. Florality predominates in the nose which is complemented by background notes of tropical fruit. The palate is very savory, with pronounced yet well-balanced acidity. Inner-mouth florality leads into a fresh, mineral finish.

Varietal: Ribolla Gialla 100% (a native Friulian variety)

Vineyard: Ronc di Juri at Buttrio on a hillslope

Soil: Eocene marl

Vinification: The grapes were picked in mid September. On arrival at the cellar, they were chilled with carbon dioxide snow before crushing to preserve their aromas. Alcoholic fermentation took place in stainless steel vats at controlled temperatures, in order to retain the variety's subtle sensory characteristics. Malolactic fermentation was not carried out.

Ageing potential: 2-3 years

Food combination: Great with grilled fish and clear light soups.

**Chardonnay d.o.c.**

A very prestigious wine, characterized by a high alcohol content; after some years of bottle-ageing it becomes more elegant.

This wine is gold yellow, intense and brilliant. The nose is of ripe exotic fruit, reminiscent of vanilla and cinnamon, fine and persistent. The palate is deep and long, of peach and vanilla, soft and warm, refined.

Varietal: Chardonnay 100%

Vineyard: Ronc di Juri at Buttrio on a hillslope (high density 9,600 vines per hectare)

Soil: Eocene marl

Vinification: The grapes are harvested completely ripe; pressing is very soft and long. The must is fermented in French oak barrels (70% new, 30% second-hand) where it remains on yeasts till bottling time. The Malolactic fermentation is complete (100%)

Ageing potential: 8-10 years

Food combination: Excellent with seafood and hors d'oeuvres.

**Schioppettino Rosso d.o.c.**

Schioppettino, which has been cultivated on Friuli's hillsides for centuries, yields a very spicy red wine. The wine is ruby red with vibrant purple highlights. The nose has clear notes of green pepper, very spicy and intense. The palate is mouthfilling and harmonious with distinct aromas of various spices and licorice.

Varietal: Schioppettino 100% (also known as Ribolla Nera, a native Friulian variety)

Vineyard: Montsclapade at Premariacco on a hillslope

Soil: Eocene marl

Vinification: The grapes were chilled on arrival at the cellar and destemmed in tanks. We drew off 30% of the must to enhance the concentration of noble tannins. Fermentation at a controlled temperature of 25C lasted nine days, and subsequent maceration was very brief. The wine aged in French oak barriques for 10 months.

Ageing potential: 6-8 years



Montsclapade Rosso d.o.c.

1999 was probably one of the best vintages for red wines in Friuli: for this reason we decided to give up the fermentation in stainless steel containers and to adopt the traditional wooden tuns. These make the wine softer and allow regular controls. Moreover, our vines of "Cabernet Franc" are not a pure "Franc", but an old variety typical of Friuli called "Carmenere"; this was considered a second-rate in France, but in our region it found the most suitable place to become a great red ageing wine. The spiciness of Montsclapade is due to this variety.

This wine is deep ruby red, intense and almost impenetrable to light. The nose is elegant, very soft, delicately vanilla perfumed; spicy and fruity on a leather scent. The palate is very warm and round, at the beginning it reminds of ripe blackberries and then of chocolate and tobacco. Delicately spicy and vanilla-flavored, it is full-bodied and persistent.

Varietal: Cabernet Sauvignon 40%, Merlot 40%, Cabernet Franc 20% (percentage may vary depending on the year)

Vineyard: Montsclapade at Premariacco, location on a hillslope

Soil: Eocene marl

Vinification: The harvest of the grapes is made late. Grapes are selected one by one before destemming and ferment in wooden tubs in the traditional way. Wine grows refined in French-oak barriques for 24 months and in bottles for six months. No filtration or clarification was effected.

Ageing potential: More than 10 years; immediately pleasant and also suitable for long ageing.

Food combination: Great with heavy meat dishes.



Refosco d.o.c.

The "Refosco dal peduncolo rosso" is the most valuable variety of Refoscos'. Its vine is vigorous, its grapes after the processing yield a full-bodied wine. If correctly aged (for a lot of time...) couples a well-defined structure with a surprising fineness and ageing potential, rarely seen in a friulian red wine.

The wine is an intense ruby-red, completely impenetrable by light. The nose is complex and intense, red fruits and minerals, of leather and spices on a vanilla base. The palate is soft and elegant, evident flavor of raspberries and licorice; very warm, persistent, round and full.

Varietal: Refosco 100%, original of Friuli. The red peduncle characterizes the best variety.

Vineyard: Montsclapade in Premariacco on a hillslope

Soil: Eocene marl

Vinification: The grapes are harvested at the end of September; grapes are selected one by one before destemming; winemaking is traditional in wooden tuns. The wine is aged in French oak barriques for 30 months and then for 6 months in the bottle.

Ageing potential: 10 years or more.

Food combination: Great with strong flavored meats.



Pignolo d.o.c.

Intense ruby red. The nose is very elegant and austere, revealing hints of spice and raspberries against a backdrop of leather and licorice. Flower and fruit notes emerge after the wine has been allowed to breathe. The palate is supremely balanced. The initial tobacco and red berry fruit are followed by massive silky tannins. Cocoa powder, licorice and other spices follow each other in succession in the broad, very long finish.

Varietal: Pignolo 100%, an ancient native Friulian variety. Pignolo had almost disappeared from Friuli when we became the first winery to believe in the variety's potential, planting a vineyard with scions from vines more than 100 years old. For this research, we were awarded in 1979 the prestigious Nonino Risit d'Aur.

Vineyard: Montsclapade in Premariacco on a hillslope

Soil: Eocene marl

Vinification: The grapes were harvested quite late, as a touch of overripeness is required to make a great wine. The bunches were selected one by one before destemming and then vinification in oak vats. The wine matured in new French oak barriques for 30 months, followed by 6 more in bottle. [Some years ago, we decided to discontinue fermentation in steel, preferring the traditional wooden vats that start to soften the wine at once and allow much greater control of extraction.

Ageing potential: An immediately appealing wine, Pignolo can age in the cellar for 15 years or more.



Cabernet Franc d.o.c.

Most of the longer established Cabernet Franc vineyards in Friuli are actually planted to Carmenere, a very closely related variety. Cabernet Franc, considered a minor variety in France, has found an ideal growing environment in Friuli, where it acquires exceptional quality characteristics. This wine is a very intense garnet red with a nose that is warm, spicy and balsamic, layered over subtle grassy notes. The palate is soft and mouth-filling, with notes of red fruit over licorice, leather and medicinal herbs. Warm and lingering on the palate.

Varietal: Cabernet Franc

Vineyard: Montsclapade at Premariacco, location on a hillslope

Soil: Eocene marl

Vinification: The harvest usually takes place in late September. The bunches are selected one by one before destemming, and then vinified in the traditional manner in oak vats. The wine is matured in French oak barriques for 10 months and undergoes complete malolactic fermentation.

Ageing Potential: More than 10 years.



Traminer d.o.c.

A variety of French origin, long admired for its markedly floral aromas. Pale yellow in color with golden highlights. The nose is redolent of wild roses, lingering and intense with barely perceptible hints of ripe tropical fruit. The palate is very broad and mouthfilling, echoing the nose well with good persistence and body, and a long, sweet finish.

Varietal: Traminer, from Alsatian clones

Vineyard: Ronc di Juri at Buttrio

Location: Hillslope

Soil: Eocene marl

Vinification: The bunches were picked in the first week of October when overripe and thoroughly affected by noble rot. On arrival at the cellar, the grapes were chilled with carbon dioxide snow before crushing to preserve their aromas. The juice was left in contact with the skins at low temperatures for four hours. Fermentation took place in temperature-controlled stainless steel tanks at low temperatures. The wine was left on the lees for six months. Malolactic fermentation was not carried out.

Ageing Potential: Three to four years.



Picolit Passito d.o.c.

It takes the grapes from eight vines to produce one liter of wine. Deep golden yellow in appearance. Complex nose, dominated by quince and apricot jam, with floral notes and hints of vanilla. The palate is very sweet and mouthfilling on entry, showing yellow-fleshed fruit and light spicy notes. Warm and soft, with a very long, perfectly balanced finish.

Varietal: Picolit, a native Friulian variety

Vineyard: Montsclapade at Premariacco

Location: Hillslope

Soil: Eocene marl

Vinification: The grapes are picked in late September. Bunches are selected individually and then placed to dry on racks in an open loft. This encourages good ventilation and the natural dehydration of the berries. When the grapes have dried to the extent desired, generally after two or three months, the bunches are destemmed by hand. The berries are pressed in an old vertical press. The small quantity of most produced is then fermented in new French oak barriques. After fermenting for two months and maturing on the lees for eight months, the wine goes into bottle.

Ageing Potential: 10 years