

# STURM



## History

In the far-off 1850, along the marvelous and pleasant hills of the Collio area, in Zegla, the Sturm farm was born.

For more than two centuries, from generation to generation, from father to son, the passion for wine art was handed down up to today, up to Oscar Sturm.

As far as the management of the company, it has al-

ways been permeated by a family approach. Today, Oscar Sturm manages the company with the precious help of his collaborators: his wife Dunja (sommelier) and their sons.



## Vineyard

The present wine cultivated surface is 10 hectares, all owned by Sturm farm. This organizational aspect is of extreme importance for different operations and careful checks performed during the whole productive cycle, up to the marketing phase, in order to guarantee the quality of wines.

From the chemical point of view, the land is composed of loam marls of Eocenic origin. Such land is particularly suitable for grapes cultivation.

The growing systems are two: the “Guyot” and the “capuccina” way. No more than 10-12 buds per each vinestock are present. During the summer, the vineyard undergoes a thinning out to select the best clusters to be destined to vinification and obtain a further concentration of grapes components.

Thanks to such vineyard management characteristics aiming at controlling the yield, 9 t/ha of sound and mature grapes are produced on the average. Grapes are rigorously hand picked up to safeguard its integrity and the peculiarity of its organoleptic characteristics.



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## Cellar

The cellar is completely buried to guarantee that the temperature of the environment remains constant during the year.

The enological plant is characterized by a wonderful harmony between stainless steel containers (equipped with temperature automatic control) and small bottles in French oak (for improving and ageing of white and red wines).

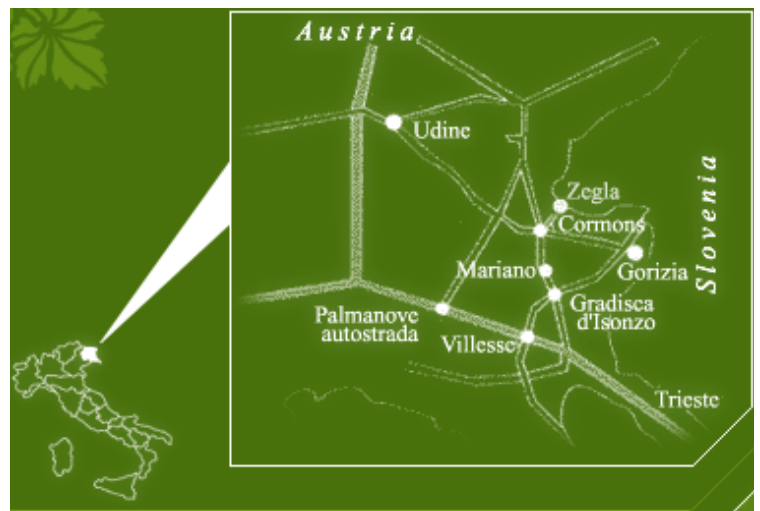
The plant has modern equipment and machines, as the pneumatic horizontal press (to squeeze grapes softly), the wine refrigerator, filters which do not “spoil” the product, the stalk separator machine (to avoid the passage of bitter tannins present in the grape stalk to must), etc.

Peculiar cunning and care are dedicated to hygiene and cleanness, essential elements to avoid the development of potential polluting sources.



Owner: Oscar Sturm  
Sommelier: Dunja Sturm

34071 Cormons (GO) - Loc. Zegla, 1  
Phone & Fax: (+39) 0481-60720  
Email: [sturm@sturm.it](mailto:sturm@sturm.it)  
Website: [www.sturm.it](http://www.sturm.it)



# STURM - wines



## Sauvignon Collio d.o.c.

*Finely aromatic, delicate, dry and caressing. The aroma reminds of exotic fruits, yellow peppers, melon; with a good structure, rich.*

**Color:** Straw-yellow with light greenish reflexes.

**Scent:** Intense and characteristic, it reminds of sage and the common elder and it expresses a range of perfectly harmonized aromas.

**Fermentation tanks:** stainless steel

**Number of bottles:** 17,000

**Total acidity:** 5.0 g/l

**Alcohol content:** 13.5%

**Serving temperature:** 12C

**Gastronomic's Combining:** Rice with early produces, seasoned and elaborate first courses. Particularly suitable with seafood and crustacean.



## Pinot Grigio Collio d.o.c.

*Rich, dry, gentle, harmonic, pleasant, bitterish, with a strong Artemisia scent.*

**Color:** Straw-yellow with indefinite light-grey reflexes.

**Scent:** Characteristic, pleasant, it recalls the acacia flower.

**Fermentation tanks:** stainless steel

**Number of bottles:** 16,000

**Total acidity:** 5.0 g/l

**Alcohol content:** 13.5%

**Serving temperature:** 8-12C

**Gastronomic's Combining:** It is a wine for rich soups, light meat rice, boiled white or chicken meat. Better if served between meals.



## Tocai Friulano Collio d.o.c.

*Dry, full-bodied, slightly aromatic with an elegant bitterish background and almond aftertaste.*

**Color:** Straw-yellow with pleasant and characteristic greenish reflexes.

**Scent:** Delicate, pleasant, unmistakably soft and velvety, with a characteristic scent of wild flowers and almonds.

**Fermentation tanks:** stainless steel

**Number of bottles:** 6,000

**Total acidity:** 5.5 g/l

**Alcohol content:** 13.0%

**Serving temperature:** 8-12C

**Gastronomic's Combining:** It is excellent between meals. In the Collio area, it is the classic aperitif wine. It is excellent with fish, but also with grilled white meat. Particularly suitable to be drunk with local ham, even if it is slightly smoked.



## Collio Bianco Collio d.o.c.

*Velvety, rich, gentle, aromatic, structured.*

**Varietal:** Pinot Grigio, Sauvignon, and Tocai Friulano.

**Color:** Deep yellow with golden and greenish reflexes.

**Scent:** Very delicate, enriched with tertiary aromas thanks to ageing in barriques, exotic fruits and a characteristic vanilla scent.

**Fermentation tanks:** barriques

**Number of bottles:** 2,000

**Total acidity:** 5.0 g/l

**Alcohol content:** 13.5%

**Serving temperature:** 12C

**Gastronomic's Combining:** Big fishes cooked into the oven, crustacean, white meat (duck) and typical soups ("jota" from Gorizia).