



THE ITALIAN SELECTION

is pleased to introduce...



WINERY: Azienda Agricola Specogna
Sauvignon 2018 DOC Friuli Colli Orientali

VINTAGE: 2018

SIGHT: Straw yellow

SMELL: Varietal elegance, with citrus notes of grapefruit, pineapple, yellow peppers and touches of tomato leaves and box hedge.

TASTE: Firmly structured, intense, voluminous, crunchy with a good acid level; with complex, intense varietal sensation and a persistent lingering aftertaste.

Grape Variety: 100 % Sauvignon

Production Area: Friuli Colli Orientali

Classification: DOC

Soil Composition: Marl and sandstones

Vinification: After harvesting, the grapes are de-stemmed and crushed, then 12 hours of skin contact at a low temperature. Racking and housing cold for 4 days; after starting the alcoholic fermentation. 10% of the wine is fermented and aged in oak barrels with battonage every 10 days, while the remaining fermented and aged in steel tanks with battonage every 20 days. After about eight months the wine is bottled.

Exposure: Hilly with east and south-east exposure, and a part of level land with the lines of the vineyards in North-South direction.

Vines Per Hectare: ± 5000 plants/ha

Formats: 750 ml

Pairing Suggestion: Excellent as an aperitif, it goes well with asparagus, vegetable soups, creamed pulses and marinated fish.

Background

It all began in 1963 with Leonardo Specogna and his wife Alma. After a few years as emigrants in Switzerland, they returned to Friuli and bought a small plot of land on the hills of Rocca Bernarda in Corno di Rosazzo. From that day on, amid a thousand hardships and difficulties, the adventure in the world of wine began. All this was then continued by Graziano and his wife Anna Maria, who began to improve the techniques of vineyard management, gradually increasing the area cultivated with vineyards. Today we have reached the third generation of Specogna winemakers, consisting of Michele and Cristian.

The Winery

Specogna aims to be fully committed in their field, and that is why they have started a conservation project of the morphology of the slopes of their hill and its microclimates, through the protection of trees and other plant species typical of the area. Of the 25 hectares of land they own, 2 hectares have been left in the woods. It is a very important factor for the climatic regulation of the surrounding areas and for a balance of flora and fauna.



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Territory

The company has an overall surface of 25 hectares, 22 of which are vineyards. They produce more or less 120,000 bottles per year, 50% of which are sold on the national market and 50% in more than 30 countries in the world.

In ancient times, the Friulian plain was submersed under the sea. Deep under this archaic lagoon, there was a slow sedimentation process that created majestic formations that, when the sea retreated, emerged from the water. Nowadays these deposits of Eocene origins consist of a distinctive alternation of marl (calcareous clay) and sandstone (calcified sands). Such soils are extraordinarily suitable for winemaking; thanks to their composition and solar exposure.

The visitor can look down these slopes and observe the terraces and the vineyards (whose profile has been molded by the work of generations of winemakers), and at the same time he/she can observe the wide woodlands that reach the Friulian plain that is crowned, on the horizon, by the glittering sea. The Alps northward shelter the grapevine from the cold Siberian currents, while the Adriatic sea southward grants a constant mild breeze.

Specogna follows the practices of organic agriculture, participating in VTS (Vini di Territorio Sostenibili - Wines of Sustainable Territories). This project was born to develop a set of knowledge and expertise that can lead to the elimination of the use of synthetic insecticides and of fungicides and to the decreasing of the environmental impact of the cultivations on the territory. They believe it is very important to invest in sources of renewable energy, such as solar panels installed on the roofs of the wine cellar. This allows them to be completely independent in the consumption of electricity and the need of hot water.

Winery

We winemakers are lucky enough to have a magnificent job that requires great commitment and sacrifice. Often there are no weekends and holidays, as we have to work on the basis of the climate of the year which sometimes makes intervention times very limited. For this you need to be able to plan your work trying to interpret what are the climatic peculiarities of your area. An interpretation based on the study of the components of the ecosystem that surrounds our plants, studying the characteristics of the climate, soil and fauna.

To do this in the best possible way, in our opinion, it is necessary to be able to combine the new techniques born from the studies of recent years with the traditions and teachings of the past. This is because the experience gathered in the field in the previous decades must not be forgotten!



History

In 1963 Leonardo Specogna, after residing in Switzerland as an emigrant for some years (typical situation for the people of the Friuli region in those years), went back to Friuli Venezia Giulia and bought a small plot of land on the hills of Rocca Bernarda in Corno di Rosazzo, in the heart of the vineyards in Friuli. These lands have always been devoted to oenology and here the plant of the vine has found the best conditions since Roman times, thanks to the fact that in this oriental strip of land of our region the climate and the soil have features that are unique and exceptional for winemaking.

It all started with a 360-degree company that covered many aspects of the production for private consumption: dairy, cereal and wine production. Later, when Graziano and his wife Anna Maria started working in the company, the management techniques of the vineyards and of the winemaking were improved, making the farm more specifically focused on the winemaking sector.

Nowadays, the activity of the company is galvanised by the presence of the third generation of Specogna winemakers Cristian and Michele that long ago have taken the lead of the company. They are granting an important company development trend and an expansion of the sales into the most important international markets.