

***Farra d'Isonzo & Ruttars, Province of Gorizia****Established: 1881**Owner: Antinori & Silvio Jermann**Winemaker: Silvio Jermann**Production: 750,000 bottles**Hectares under vine: 110**Viticulture: Conventional**Vegan Friendly*

It is no exaggeration to say that Silvio Jermann has made Italian wine history. Taking over a traditional family winery, Silvio overcame his father's resistance and inaugurated a new era not only for Jermann but for white wine vinification in Italy. Since then, Silvio's wines have consistently amazed with their purity and depth of flavor, richness in mineral extract, elegance, balance and longevity. Recently, Silvio completed his impressive new cantina in Ruttars, adjacent to the Capo Martino vineyard, and the range has expanded to include a growing number of red wines, including the 'Baroloesque' Pignacolusse, made from the extremely rare Pignolo variety. Twenty one Tre Bicchieri awards later, Silvio reminds us that he "wants the wines to be genuine. I want them to be balanced and elegant but above all, they should move us, prompt our emotions and a sense of authenticity."

**Pinot Grigio IGT**

Silvio's version is complex and textural with ripe pear and melon and a creamy mouthfeel with hints of spice, smoke and musk.

**Vinnae IGT**

First made in 1983, the name Vinnae comes from the word *vinnaioli* (grape growers) and celebrates five generations of Jermanns, who came to Villanova in 1881 from Biljana (Slovenia). The two-headed eagle depicted on the label is a symbol of the Austro-Hungarian origins of the Jermann family. Vinnae is made mostly from Ribolla Gialla, with small amounts of Friulano and Riesling and is almost something of a 'mini Vintage Tunina' in as much as it is multi-layered and textural. Part aged in large Slavonian oak, it is fruity with pear, apple and mineral notes, the palate dry and crisp with refreshing acidity.

**Vintage Tunina IGT**

The name Tunina refers to the old owner of the land on which the original vineyard is located and it is dedicated to Casanova's poorest lover, a governess in Venice who was known by the diminutive 'Tunina' (Antonia). First made in 1975, the wine is a blend of Sauvignon, Chardonnay, Ribolla, Malvasia and Picolit. The best grapes from a close planted sixteen hectare vineyard are picked late, about two weeks after the normal harvest. Vintage Tunina is fleshy, rich and ripe and displays a rare depth of vinosity and character. Well balanced with overtones of apple, peach, honey and wild flowers, the palate is full bodied and velvety with exceptional persistence. Cellaring ability is up to 10 years, more in the great vintages.

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**Capo Martino IGT**

Capo Martino was the original name of this 7.5 hectare vineyard in Ruttars, acquired in 1991. The wine is mostly Friulano with small amounts of Ribolla, Malvasia and Picolit, fermented and aged in 750l Slavonian oak for 12-16 months. Golden yellow, the nose is intense with ripe fruit of apple and banana with hazelnuts, dried flowers and vanilla; the palate full, well balanced and persistent.

**W... Dreams IGT**

First made in 1987 and dedicated to U2's Joshua Tree album of the same year, specifically the song 'Where the streets have no name'. Originally the wine was named 'Where the Dreams have no end', but it has since been abbreviated to W... Dreams. The wine is mostly Chardonnay, with a small percentage of Silvio's secret ingredient (we think it is Pinot Bianco). Full bodied with ripe flavours of pear, tropical fruit, pastry and butterscotch, confirmed on the palate with balanced power and finesse.

**Red Angel on the Moonlight IGT**

A crazy name for perhaps an even crazier wine! This is Pinot Noir but not as we know it (thanks to a little Blaufrankisch), recalling ripe plum and cherry fruit, the palate medium bodied with rich fruit.

**Pignacolusse IGT**

Pignolo is rare indigenous grape with compact, pine cone (*pigna*) shaped bunches. Pignolo has a strong personality with a taste that is assertive, very crisp and rich in tannin, although in less favourable vintages it can be a bit rough and rugged (and in this it actually rather resembles the Friulans themselves). Grown at Ruttars, it is barrel fermented and barrique aged for 18 to 24 months, showing notes of prunes, leather, cocoa and coffee. The palate is robust and powerful with rich tannins.

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