

Zegla (Cormons), Province of Gorizia

Established: 1957

Owner: Keber family

Winemaker: Kristian Keber

Production: 50,000 bottles

Hectares under vine: 12

Viticulture: Certified Organic

Vegan Friendly



The Gorizia hills straddle Collio on the Italian side and Brda on the Slovenian side in this eastern-most corner of Italy. The Keber family settled at Zegla 300+ years ago, when Collio and Brda belonged to the Austro-Hungarian Empire. These lands, which saw much fighting during both World Wars, has been Italian, Yugoslav and Slovenian. Today, the Keber family have been instrumental in the push for a new DOC that would unite Collio and Brda once more.

When Edi inherited the family winery in 1980 they were, like most in the region, making wines from international varieties like Chardonnay and Sauvignon. However, Edi believed in the regions native varieties and began replanting with Friulano, Ribolla Gialla and Malvasia. In 2008, when he handed over to son Kristian, they decided to go a step further and make just one wine, a blend, that would celebrate their viticultural heritage. Edi says "I renounced my business to make wines of our territory, for our future. Territory is greater than man."

The vineyards are all terraced and the climate is moderated by two competing elements, warm breezes from the Adriatic and the chilly Bora from continental Europe. The soil, known locally as *ponca*, is composed of marl and sandstone with marine fossils that originated from the Adriatic. Farming is certified organic and Kristian uses some biodynamic preparations.

Collio Bianco DOC

A blend of 70% Friulano with 15% each of Ribolla Gialla and Malvasia. Typically Friulano gives the body and structure, Ribolla for acidity and freshness and Malvasia for complex aromatics. The wine is co-fermented with natural yeasts (in concrete) and aged in concrete for 16 months. This extended ageing, over two winters, allows for a slow natural decantation of the sediment and the wine can be bottled unfiltered.

Aromas of white stone fruits, apple, almond and yellow flowers. There's the classic textural push and pull on the palate that the Friulano grape, and wines from Collio, do so well, adding complexity and intrigue. The palate balances a sense of richness and body with minerality and an almost salty finish that really holds your interest. Great, and interesting, white wine.

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