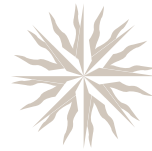


GRADIS'CIUTTA

robert princic



GRADIS'CIUTTA



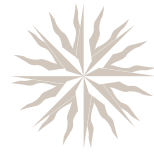
Land,
farming,
grapes, passion
and wine.

passion and wine.

robert princic

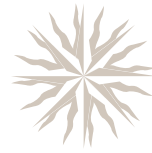


GRADIS'CIUTTA



The history
we recall.


GRADIS'CIUTTA



robert princic

The year 1997 was a remarkable year for us.

In **1997**, not only did I start working side by side with my father, Isidoro, but I also **named our winery Gradis'ciutta**. Mine was more of a “formal” entry, as I was basically born among our vineyards. Since I got on my own two feet, my parents made sure I spent time in the vines during every harvest. **Nature** was the very first schooling I received, and just like a good mother, she taught me a lot. Years have passed and today when I stand in my vineyards, she still reminds me of how much I have to learn, and to always **respect and take care of her**.



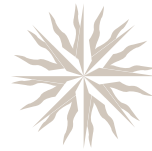
Today, thanks to the work of the entire family, we have reached 20 hectares of vines out of a total of 30 hectares, parts of which are in the communes of Gorizia, Capriva del Friuli and Dolegna del Collio.



robert princic

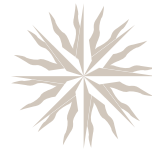
Gradis'ciutta is the name of a rural hamlet on top of a hill in the town of San Floriano del Collio. Around this hamlet, my grandfather, Franz Princic, had his historical vineyards. Before being named Gradis'ciutta, this place was known as *Monsvini*, which in Latin means “the mount of wine”; the name recalls the old winemaking tradition in Collio.

GRADIS'CIUTTA



Collio
in 750 ml
of Bràtinis

GRADIS'CIUTTA



The **Consorzio Collio** has dearly sought a representative wine of the territory and in this vein they have selected **Collio Bianco**, a blend that enhances the peculiarity of our grapes as well as the creative expression of each single producer. For Gradis'ciutta, this is our Collio Bianco “**Bràtinis**”, named for the locale in which we harvest a good portion of the grapes that comprise this wine, produced from **Ribolla Gialla, Chardonnay and Sauvignon**.

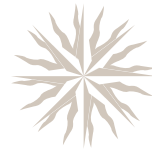


Bràtinis

Collio

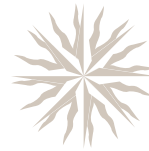


GRADIS'CIUTTA



Friuli Venezia Giulia and Collio.

GRADIS'CIUTTA



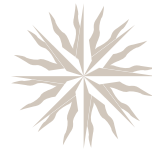
West of the city of Gorizia, there is a group of hills known as *Collio*. The Isonzo river flows through this hilly stretch to the southeast, the Iudrio creek to the northwest, while to the south, Collio merges into the Friulian plain. This area is appreciated not only for its wines, but also for its **fruit** and **olive oil**. Historically, Collio has been a backdrop for skirmishes during the Great War and a border during World War II. Then in 1964, Collio became one the first wine consortiums established in Italy, and the first in Friuli Venezia Giulia. Around the world, its name is **synonymous with high-quality white wines**.

In 1853, a local author stated that, “Collio’s soil is sandy with a strong clay makeup”. People usually emphasize the local name given to the land, *opoca* or *ponca*, which consists of stratified marl and gritstone. Here indigenous vines beautifully develop, yielding **Collio’s best wines**. French vines, such as Sauvignon and Pinot, adapted to the land, reporting successful turn outs at the 4th Oenological Congress at the end of the 1800’s. Today, we can enjoy what history brought us: the **beautiful and unique** Collio, painted with the colors of a garden and rich in legends and flavors.



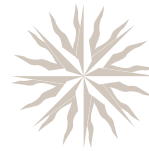


GRADIS'CIUTTA



Our terroir
and vineyards.

GRADIS'CIUTTA



The locations of our vineyards at different elevations, allow us to discover the **ideal soil** for indigenous grapes, such as **Ribolla** and **Friulano**, and **international grapes** such as Pinot Grigio, Chardonnay, Sauvignon, Cabernet Franc, and Merlot. Our success in growing all these different varieties of vines is also influenced by the sun, wind, and rain.

Quite often when speaking of wine, the French vigneron are praised for creating and conserving the *cru* **classification**. It was the unforgettable **Luigi Veronelli** who re-proposed this classification necessary for “maintaining the excellence of the communal denominations”. Very few know that on March 17th, 1787 a bulletin with a “classification of wines produced in the Princely County of Gorizia and Gradisca according to their excellence,” was issued. This classification was just like a *cru*. **Our grapes** come from places in the Collio that **belong to the top three rankings** (out of nine total).

If it is true that “the brilliance of the wine is in the vine,” - which means that the vines itself leaves a mark on the wine - it is also true that the terroir greatly influences the final product. At Gradis'ciutta, we produce “**brilliant**” wines.

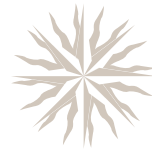
Terroir

robert princic





GRADIS'CIUTTA



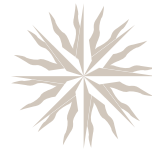
Our Production



robert princic

Our production

GRADIS'CIUTTA



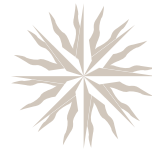
robert princic

Following local traditions and our deep bond with the land, we continue to harvest varieties handed down to us from our ancestors. Our pure and clean wines come from indigenous grapes, the **Ribolla Gialla**, and (Tocai) **Friulano**; our blends are created from Malvasia, Moscato, Picolit, and Verduzzo. Moreover, the existence of two wines proves our winemaking custom: the early “**Vino Bianco**” and the “**Colliano**”, which appeared at the beginnings of the XIX century. We also grow numerous **international vines**, which were introduced in Collio 150 years ago and have adapted to our terrain. Among whites we find **Chardonnay**, **Pinot Grigio**, and **Sauvignon**; and among the reds we have **Cabernet Franc**, **Cabernet Sauvignon**, and **Merlot** which are also used to produce a classic Bordeaux blend.



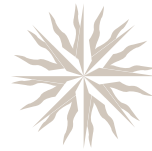
The 30 hectares that we harvest are not only vines. For many years, my family continued its tradition of olive and cherry farming. Our vines are perfectly integrated into the habitat amidst Collio's ecosystem. Fortune is also on our side: the Julian Alps protect our vines from the strong northern winds and our proximity to the Adriatic Sea - which is only 20km away - contributes to a temperate climate avoiding the threat of drought.

GRADIS'CIUTTA



Biocompatibility.
Intelligent and attentive
viticulture. Wine is life.

GRADIS'CIUTTA



Nature dominates the human essence and each living thing that belongs to it. It is also true however, that without human touch a vine would be nothing more than a plant, rampant and infested, its fruit eaten by animals. Man has tamed it, initially with the **albarello vine and the pergola**, and in more recent times, with the installation of the cordon spur and **Guyot** methods. We have been able to prune the clusters and concentrate sugars, colors, and aromas, harvesting grapes and producing wine that, when consumed in moderation, benefits our body, preventing illness.



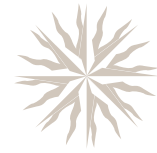
We respect Nature.

We strive to maintain an
equilibrium among the
spontaneous vegetation and our crops.

We aim to capture **the smells**
of the countryside - acacia tree flowers,
fruit, asparagus, elderberry, fresh
cut hay - and **the flavor** of the
soil where our wines grow.

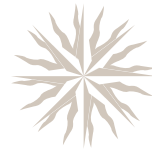


GRADIS'CIUTTA



In the cellar
In the cellar

GRADIS'CIUTTA



Our **cellar** is the result of many years of work.

When I was a child, my father used to make wine beneath our house.

In the 80's, he decided to expand his production and build a large warehouse, which would be the home for his winemaking and a storage for tools and tractors. In 1997, I was only 20 years old when I finished my studies in oenology. I immediately started working at the estate and brought along some **innovative ideas**. My parents began to trust my abilities and let me transform, broaden, and embellish the warehouse. Today, our cellar is **a balance** between **modern technology** and **tradition**. Inside it, you can admire wood beams, bricks, and tiles recovered from old farmhouses. In our tasting room, our tables are made with **reclaimed wood**. We promote **energy preservation** and even adopted **renewable sources** and **solar panels**. For our winemaking, we use stainless **steel containers** as well as **oak barrels**.

A photograph of a wine cellar. In the foreground and middle ground, several large wooden barrels are visible, some resting on the floor and others on small wooden stands. The barrels have metal hoops and some have labels. In the background, there are brick pillars and arches, creating a sense of depth. The lighting is warm and focused on the barrels and the brickwork. The text "Our wines" is overlaid in the center in a white serif font.

Our wines

COLLIO
BIANCO
BRÀTINIS





Bottles available content:

0,375

0,500

0,750



1,500



3,00



01

COLLIO BIANCO BRÀTINIS

Wine: Collio Bianco “Bràtinis” continues its ancient tradition: the *Società Agraria di Gorizia* participated at the Wine Fair of Trieste in 1888 with a 1887 Collio Bianco. Half-century later, white wines prevailed in the hillside areas. One of the common wines was the “Colliano”, produced with Ribolla grape. Robert Princic produces “Bràtinis,” with Chardonnay, Ribolla Gialla, and Sauvignon in different percentages. These varieties grows in “ponca” soils (marl). Initially, this wine was made in small quantities and never sold outside the winery, but usually consumed on special family occasions. The name comes from the place where some of the grapes are grown and harvested. **Vineyard source:** the vines are grown in Bràtinis, Zavognza, and Ruttars at an altitude of 150 to 180 meters (500 to 600 feet) above sea level. **Training system:** Guyot system, with a production not greater than 70 quintals per hectare. **Vinification:** obtained by a soft pressing after a late harvest. Fermentation takes place in temperature-controlled stainless steel tanks. The wine ages on the lees until bottling. **Color:** straw yellow. **Nose:** clear and elegant with an intense aroma, it brings to mind apple and peach flavors, with nuances of exotic fruit, such as pineapple. **Palate:** the flavors are full, nicely structured and elegant. **Serving temperature:** serve slightly chilled, at 9 - 10° C (47-50° F). **Food pairings:** enjoy as an aperitif wine. It also pairs well with plates of fish, appetizers, and various first courses. Also interesting to pair with entrées, especially white meat.

COLLIO RIBOLLA GIALLA





Bottles available content:

0,375	✓
0,500	
0,750	✓
1,500	✓
3,00	

02

COLLIO RIBOLLA GIALLA

Wine: produced exclusively from Ribolla Gialla grapes, this is the oldest known variety of Collio. Some believe that Ribolla Gialla is the same as the *Evola* wine of the ancient Romans. At the IV Enological Congress, that took place in Gorizia in 1891, Ribolla Gialla was considered “the best [wine] under all aspects thanks to the *opoe*, the sandstone and limestone soils where it grows.” **Vineyard source:** the vines are grown in Ruttars and Buloval, southeast of Mount Calvario at an elevation of 180 meters (600 feet) above sea level. **Training system:** Guyot cultivation with a production of 70-80 quintals per hectare. **Vinification:** traditionally the grapes undergo cryo-maceration for 24 hours, then are pressed and fermented at controlled temperatures. The wine ages on the lees until it is time for bottling. **Color:** clear straw yellow. **Nose:** an unmistakable and pleasant bouquet, with a citrus fruit scent, with highlights of apples and a note of cream. **Palate:** the palate offers a fragrant beginning and a succession of similar flavors that leave room for an elegant finish of apple notes. **Serving temperature:** serve chilled, around 8-10° C (45-50° F). **Food pairings:** it can be paired with grilled or stewed fish, but also cream soups, such as asparagus and mushrooms. It is excellent paired with white meats and simple country dishes.

COLLIO FRIULANO





Bottles available content:

0,375

0,500

0,750



1,500

3,00

03

COLLIO FRIULANO

Wine: this wine is obtained exclusively from (*Tocai*) *Friulano* grape: the most representative and well-known white wine in Collio. Since 2007, Italy had to give up the name *Tocai* in favor of Hungary (*Tokay*); it is now known just as *Friulano*. The name *Tocai* appeared for the first time in 1632 in the dowry of Aurora Formentini, a noblewoman of San Floriano. A historical document claims she was married to an Hungarian man and brought along, as part of her dowry, three-hundred Tocai vines. Three centuries later in 1933, Ernesto Massi, geographer and politician, wrote “the current wine trends in Gorizia tend to favor white varieties, such as *Tocai*.” This vine has always been present at Gradišciutta, since it is an indigenous grape. **Vineyard source:** the vines are grown in Zavogna, Ruttars, and Dolgi Breg at elevations ranging from 120 to 180 meters (400 to 600 feet) above sea level. **Training system:** cultivated with the Guyot system with a production of 70-80 quintals per hectare. **Vinification:** obtained by a soft pressing of grapes, macerated for 24-48 hours at low temperatures. Fermentation takes place in temperature-controlled stainless steel tanks. It ages on the lees until bottling. **Color:** the color is straw yellow, luminous and brilliant, with citrus reflections. **Nose:** intense and persistent with spicy flavors of hay, almond and dried yellow flowers, with a finish of ripe golden apples. **Palate:** round, but with a well-balanced savory note that guarantees great drinking pleasure with an elegant, slightly bitter finish and almond aftertaste. **Serving temperature:** serve chilled, around 8 - 10° C (45 - 50° F). **Food pairings:** enjoy as an aperitif wine, with appetizers, prosciutto, soups and pasta. It pairs perfectly with Montasio cheese, and baked or marinated fish dishes.

COLLIO MALVASIA





Bottles available content:

0,375

0,500

0,750



1,500

3,00

04

COLLIO MALVASIA

Wine: this wine is obtained exclusively from *Malvasia (Istrian)* grape, one of the indigenous vines of Collio and Friuli-Venezia Giulia. This variety, present in Istria since the Middle Ages, is one of several types of *Malvasia* - both white and red - which exist in the Mediterranean. In 1850, Vertovc remembers the Malvashija of Collio and the one produced in Gradis'ciutta! In 1868, the *Società Agraria di Gorizia* organized an event where they poured some white Malvasia wines bottled back in 1867. Since 1933, Malvasia was one of the most prestigious varieties. **Vineyard source:** the vines are grown in the vineyards of Ruttars and Bukova on the southwestern side of Mount Calvario at an elevation of 180 meters (600 feet) above sea level. **Training system:** guyot and cordon spur with a production between 70 and 80 quintals per hectare. **Vinification:** traditional. The grapes undergo cryo-maceration for 24 hours, then are pressed and fermented at controlled temperatures. The wine is aged on the lees until bottling. **Color:** straw yellow with clear gold and green reflections. **Nose:** unmistakable, with its pleasing bouquet; textbook varietal notes with scent of citrus fruits, apple and notes of cream. **Palate:** after the first sip, the fragrant entry creates a lasting flavor. The finish leaves elegant notes of apple. **Serving temperature:** serve cool, around 8 - 10° C (46 - 50° F). **Food pairings:** great with fish based dishes, both grilled and stewed, and cream soups, such as asparagus and mushroom. It is excellent paired with white meat.

COLLIO PINOT GRIGIO





Bottles available content:

0,375

0,500

0,750



1,500

3,00

05

COLLIO PINOT GRIGIO

Wine: produced entirely from Pinot Grigio, also called *Rülander* when it was introduced in the second half of the 1800's in the Gorizia area. It immediately adapted well to the soil, in particular the hilly slopes. It distinguishes itself from other white grapes for its copper hues. At the 4th Enological Congress in 1891 it was recommended to “those [vintners] who want to produce fine wines.” Present at Gradiš'ciutta since 1975. **Vineyard source:** the vines are grown in Budignacco, Pozar, and Dragica, at elevations from 100 to 140 meters (325 to 475 feet) above sea level. **Training system:** cultivated via Guyot, with a production not greater than 80 quintals per hectare. **Vinification:** obtained by a soft pressing of grapes, macerated for 24-48 hours at low temperatures. Fermentation takes place in temperature-controlled stainless steel tanks. It ages on the lees until time for bottling. **Color:** brilliant straw yellow with copper reflections. **Nose:** delicate and elegant, calling to mind flavors of vegetables, such as tomato leaf, peach and ripe apples. **Palate:** savory, gentle, and balanced, it leaves a pleasing, friendly aftertaste that invites another sip. **Serving temperature:** serve chilled, around 9 - 10° C (47-50° F). **Food pairings:** enjoy as an aperitif wine, as well as with an array of appetizers, soups, baked or fried fish, and white meat. It goes nicely with flavorful cheese.

COLLIO SAUVIGNON





Bottles available content:

0,375	✓
0,500	
0,750	✓
1,500	✓
3,00	

07

COLLIO SAUVIGNON

Wine: obtained exclusively from Sauvignon grapes, this French vine is grown in the region of Sauternes in Bordeaux and was introduced in Gorizia in the mid-1800's. In 1888, a local winemaker brought it to the Wine Fair in Trieste where it was grandly received. Isidoro and Robert Princic acquired Sauvignon in 1978: the most recent were planted in 1985. The two vintners emphasize that, "the main characteristic of our Sauvignon are the perfumes, not overly intense, but fine and elegant." **Vineyard source:** the vines are grown in Budignacco, Zavognza, Dragica, and Ruttars, at an elevation of 100 to 180 meters (325 to 600 feet) above sea level. **Training system:** using the Guyot system, with a production of 70-80 quintals per hectare. **Vinification:** obtained by a soft pressing of grapes, macerated for 24-48 hours at low temperatures. Fermentation takes place in temperature-controlled stainless steel tanks. It ages on the lees until bottling. **Color:** straw yellow with golden green reflections. **Nose:** intense and delicate, suggesting elderberry flowers, peppers and sage with a finish of exotic fruit notes, such as pineapple. **Palate:** the flavors express vivacity and freshness, with a good structure. **Serving temperature:** do not serve too cold. Serve around 8 - 10 ° C (45 - 50 ° F). **Food pairings:** appetizers, prosciutto based dishes, non-meat risottos, soufflés, fresh-baked vegetables, and egg or fish dishes.

COLLIO CHARDONNAY





Bottles available content:

0,375

0,500

0,750



1,500

3,00

06

COLLIO CHARDONNAY

Wine: obtained exclusively from Chardonnay, a French variety from Champagne and Burgundy, it was imported at the end of the 1800's. Initially, it was confused with Pinot Bianco, so much so that according to reference of 1901, it was not catalogued separately until after the war. Chardonnay has been present at Gradišću since 1974. **Vineyard source:** the vines are grown in Zavognza, Pozar and Bukova, at elevations ranging from 120 to 180 meters (400 to 600 feet) above sea level. **Training system:** Guyot, with a production of 70-80 quintals per liter/hectare. **Vinification:** obtained by a soft pressing of grapes, macerated for 24 hours at 10° C (50° F). Fermentation: 80% in temperature-controlled stainless steel tanks and 20% in new barriques. It ages on the lees and the lots are blended together before bottling. **Color:** straw yellow with golden tints. **Nose:** clear and intense, recalling notes of apple, banana, acacia flowers, honey, and soft notes of vanilla. **Palate:** soft and elegant, it opens with a perfect symmetry to the nose. **Serving temperature:** do not serve too cold; preferably at 9 - 10 ° C (47-50 ° F). **Food pairings:** enjoy as an aperitif wine, or with appetizers, soups, pasta, and egg or fish based dishes. It pairs well with simple entrées of white meat.

COLLIO BIANCO RISERVA





Bottles available content:

0,375

0,500

0,750



1,500



3,00

08

COLLIO BIANCO RISERVA

Wine: Collio Riserva is a new project started in 1999. Produced for the first time at our winery, it was vinified exclusively with indigenous varieties, Ribolla Gialla, Malvasia Istriana, and (Tocai) Friulano. We resumed the ancient traditions that were first introduced in the “Collio Consortium” in 1968. Back in 1931, writer and historian Francesco Babudri, wrote: “once, it was custom to serve the white wine of Collio - called *Coglianer* for the Austrian market in Trieste - with steaming tripe past midnight, after the Christmas fast had finished”. This wine is also called “Riserva” as it ages for at least one year. **Vineyard source:** the vines are grown in Bukova on Mount Calvario and Ruttars at an elevation of 120 to 180 meters (400 to 600 feet) above sea level. **Training system:** cordon spur and Guyot system. The production is no greater than 60 quintals per hectare. **Vinification:** the grapes are harvested late and undergo a soft pressing. The primary fermentation takes place in stainless steel, while the secondary phase takes place in ten-hectoliter barrels of French and Slavonian wood. It remains there until it is bottled, at the end of August. The final aging occurs in the bottle lasting until the following November. The wine goes on the market two years after the harvest. **Color:** a beautiful golden yellow. **Nose:** fine, structured, and elegant. Its bouquet recalls dried apricots, apples, and notes of cream. **Palate:** soft and encompassing, with a persistent finish that has distinct characteristics of an aged wine. **Serving temperature:** do not serve too cold. Around 11 - 12° C (50 - 54° F.) **Food pairings:** if served cool, it is best enjoyed in a relaxing moment. At warmer temperatures, it pairs well with baked fish, white meats, or aged cheeses.

COLLIO CABERNET FRANC





Bottles available content:

0,375	✓
0,500	
0,750	✓
1,500	✓
3,00	

09

COLLIO CABERNET FRANC

Wine: obtained from 100% Cabernet Franc grapes, this vine has Bordeaux origin introduced in Collio at the end of the 1800's. This variety is resistant to rain and harsh weather in Spring and Autumn. **Vineyard source:** the vines grow in Zavognza and Bukova at an altitude of 150 to 180 meters (500 to 600 feet) above sea level. **Training system:** arched cane with a production of 70-80 quintals per hectare. **Vinification:** the grapes are harvested later than usual and are macerated for twenty days until the end of the primary fermentation. Bottling, typically occurs in the Summer or Autumn the year after the harvest. **Color:** natural ruby red with a definite violet rim that shifts to garnet/brown with ageing. **Nose:** pleasant intense herbal aromas that are reminiscent of this variety. **Palate:** herbaceous in nature, displaying richness and harmony. Full and generous, distinct and austere. **Serving temperature:** serve at 16 - 20° C (50 - 65° F). **Food pairings:** Cold cuts, roasted white or red meat, poultry, game, and aged cheeses.

COLLIO MERLOT





Bottles available content:

0,375	✓
0,500	
0,750	✓
1,500	✓
3,00	

10

COLLIO MERLOT

Wine: this wine is obtained exclusively from Merlot grapes, a vine from Bordeaux and introduced in Collio at the time of the 4th Enological Congress in 1891. The experts of the era believed, “it was useful to experiment the harvesting of Merlot in Collio.” In 1923, Norberto Marzotto in his “Ampelography of Friuli” writes, “this vine produces high quality wine, aromatic and ready to drink.”

Vineyard source: the vines are grown in Dolgi Breg and Calvario at an elevation of 170 meters (550 feet) above sea level. **Training system:** guyot cultivation with a production of 70-80 quintals per hectare. **Vinification:** the grapes are harvested by hand, typically the last week of September. After destemming, the maceration at controlled temperatures begins and lasts about twenty days. Racking follows and the wine is aged; one part in stainless steel containers and one part in wooden barrels. Bottling takes place the following Spring. **Color:** ruby red. **Nose:** characterized by an intense perfume, with a gentle herbaceous character recalling wild berries. **Palate:** dry taste, slightly bitter, but balanced, displaying a great and round structure. **Serving temperature:** serve around 16 - 20° C (52 - 70° F). **Food pairings:** serve with flavorful main courses, broiled game, red meats, roasts, and medium-aged cheeses.

COLLIO
ROSSO
RISERVA





Bottles available content:

0,375

0,500

0,750



1,500



3,00

11

COLLIO ROSSO RISERVA

Wine: a typical Bordeaux blend, obtained from 70% Merlot, 25% Cabernet Franc and 5% Cabernet Sauvignon. These vines were introduced in Collio in the middle of the 1800's. In 1891, at the time of the IV Austrian Enological Congress, these grapes were grown "on the grand slopes of Gorizia... succeeding very well in quantity as well as quality." **Vineyard source:** the vines are grown in Dolgi Breg, Zavognza, Bukova, and Ruttars, at elevations ranging from 150 to 180 meters (500 to 600 feet) above sea level. **Training system:** cultivated using the Guyot system, with a production of 50-70 quintals per hectare. **Vinification:** the grapes are harvested later than normal. They are macerated for about 10-15 days. The wine is aged in large wooden casks for about 12 months, bottled in November of the following year, and finally aged in the bottle for an additional year. **Trivia:** Collio Rosso Riserva is a niche wine as it is only produced during the best harvests. **Color:** intense ruby red with garnet reflections. **Nose:** intense and perfumed, recalling raspberry, violets, wisteria, blackberries, flint, freshly cut herbs, and sour cherries. **Palate:** it displays harmony and balance, enveloping the palate with long and intense sensations. The finish leaves a clean and dry taste in the mouth along with pleasant tannins. **Service temperature:** serve around 18 - 20° C (65 - 70° F.) **Food pairings:** recommended with roasted meats, it is delightful with game, stewed or roasted.

VENEZIA GIULIA REBUS





Bottles available content:

0,375

0,500



0,750

1,500

3,00

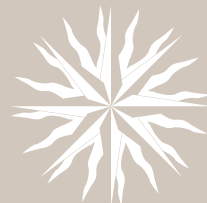


12

VENEZIA GIULIA REBUS

Wine: “Rebus” is a blend of grapes: Picolit, Verduzzo, Moscato, Ribolla, and Malvasia. These grapes are known for their flair in yielding great straw wine, such as Picolit, the *vin santo* (holy wine) appreciated in the 1700’s in every European court and compared for its excellence to the Hungarian *Tokaj*. We’ve produced “Rebus” since 2004. The name means *brainteaser*. The label depicts the enigma behind its production: once resolved, one can read the names of the varieties that make up our exquisite wine. **Vineyard source:** the vines are grown in Bukova, Zavognza, and Dolgi Breg, at altitudes ranging from 120 to 180 meters (400 to 600 feet) above sea level. **Training system:** Guyot cultivation, with a production no more than 50-70 quintals per hectare. **Vinification:** after two months of natural drying in boxes in ventilated rooms, the grapes are pressed. After a brief settling and decanting, a slow fermentation begins and continues until the beginning of May. The wine is aged in wooden barrels until bottling. **Color:** very intense golden yellow. **Nose:** Medium intense, clean, with perfumes of candied fruit and dried figs. **Palate:** it is characterized by a nicely tuned sweetness, with a clean aftertaste. Harmonious, well- structured, and full bodied. The finish leaves a clean and dry mouth thanks to the tannins. **Serving temperature:** serve chilled, around 10° C (50° F). **Food pairings:** a classic dessert wine, it pairs very well with biscotti and dry pastries, and also with more demanding foods such as medium-aged and blue cheeses, as well as goose or duck liver paté. Nevertheless, this wine can be also enjoyed on its own.

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