



KERMIT LYNCH WINE MERCHANT

VIGNAI DA DULINE

Country: **Italy**

Region: **Friuli**

Appellation(s): **Friuli Colli Orientali, Venezia Giulia, Delle Venezie**

Producer: **Federica Magrini, Lorenzo Mocchiutti**

Founded: **1997**

Annual Production: **2,000 cases**

Farming: **Organic**

Website: www.vignaidaduline.com



In the late 1990s Lorenzo Mocchiutti and wife Federica Magrini inherited a few hectares of vines from Lorenzo's grandfather. These vineyards, mostly neglected for decades, were planted primarily with old vines of local grape varieties like Tocai Giallo, Malvasia Istriana, Tocai Friulano, and Schioppettino, as well as more common varieties like Pinot Grigio, Chardonnay, and Merlot. Today, their holdings cover seven hectares divided between hillsides and flatlands, including Ronco Pitotti, one of the oldest hillside vineyards in Friuli, with vines dating back to the 1920s.

Their respectful, holistic approach to vineyard management is summed up in their philosophy of "No Trimming the Shoots" and "No Herbicides." Though it is generally accepted that vines are trimmed of excess leaves or fruit to concentrate a vine's efforts toward healthy bunches of grapes, Lorenzo and Federica let their vines find their own balance, choosing not to trim any of their vines. In addition to this unconventional practice, they do not use herbicides to prevent growth of unwanted vegetation between rows of vines. Instead they plant a type of alfalfa, *erba medica*, that when cut acts as a natural fertilizer.

Lorenzo and Federica's significant efforts in the vineyard combine with hand-harvesting, two sortings of the grapes, and natural fermentation to create age-worthy wines of great purity. This husband and wife team sum it up best:

We believe our wines can convey our respect for the delicate balance of our environment, the care and personal attention we afford to every stage of the production process, and our pursuit of the highest quality wine and viticulture. The grapes carry a memory of the earth they grew in...



VIGNAI DA DULINE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Friuli Colli Orientali Pinot Grigio "Ronco Pitotti"	Pinot Grigio	Planted in 1940, 1958	Marl-sandstone & lime stone flysch (grey-yellow marl & quartz sandstone)	1.36 ha
Friuli Colli Orientali Chardonnay "Ronco Pitotti"	Chardonnay	Planted in 1979		.84 ha
Friuli Colli Orientali Pinot Nero "Ronco Pitotti"	Pinot Nero	Planted in 1940, 1980		2.84 ha
Friuli Colli Orientali Merlot "Ronco Pitotti Valori Il Merlot"	Merlot	Planted in 1920, 1999		4.14 ha
Venezia Giulia Gialloditocai	Tocai Giallo	Planted in 1979	Limestone & clay red soil	.08 ha
Venezia Giulia Malvasia Istriana "Chioma Integrale"	Malvasia Istriana	Planted in 1960		.53 ha
Delle Venezie Malvasia "Malvatea"	Malvasia Istriana	Planted in 1960		.36 ha
Friuli Grave Friulano "La Duline"	100% Tocai Friulano (40% Tocai, 60% Tocai Verde)	Planted in 1920, 1936	Red soil (<i>Malvasia</i>) Flysch soil (<i>Sauvignon</i>)	.96 ha
Venezia Giulia Schioppettino "La Duline"	Schioppettino (Ribolla Nera)	Planted in 1977, 2005		.39 ha
Delle Venezie <i>Bianco</i> "Morus Alba"	60% Malvasia Istriana, 40% Sauvignon	Planted in 1940, 1979	Limestone & clay red soil, Marl-sandstone & limestone flysch (grey-yellow marl & quartz sandstone)	.36 ha, 1.04 ha
Friuli Colli Orientali Refosco dal Peduncolo Rosso "Morus Nigra"	Refosco dal Peduncolo Rosso	Planted in 1996, 2005		1.71 ha

* "ha" = hectares; one hectare equals roughly two and a half acres



VIGNAI DA DULINE (continued)

VITICULTURE / VINIFICATION

- Hand-harvested
- Grapes are sorted in the vineyard and then a second time in the winery
- Natural fermentation for all wines
- All wines (whites and reds) finish malolactic fermentation by the end of December
- White wines are fermented in oak vats
- Red wines, except Friuli Colli Orientali Refosco dal Peduncolo Rosso “Morus Nigra,” are fermented in stainless steel tanks
- Friuli Colli Orientali Refosco dal Peduncolo Rosso “Morus Nigra” is fermented in oak vats

Friuli Colli Orientali Pinot Grigio “Ronco Pitotti”

- Aged for 7-8 months, 50% in 5-year old + 11hl oak barrels and 50% in 2.5hl barrels that are between 5 and 15-year old
- Aged in bottle for 3-4 months

Friuli Colli Orientali Chardonnay “Ronco Pitotti”

- Aged for 11 months in 2.5 hl oak barrels and 7 months in stainless steel (maximum 20% new oak)
- Aged in bottle for 3-4 months

Friuli Colli Orientali Pinot Nero “Ronco Pitotti”

- Aged for 11 months in 2.5 hl oak barrels
- Oak barrels range from the second to the eighth passage, depending on the vintage
- Aged in bottle for 36 months

Friuli Colli Orientali Merlot “Ronco Pitotti Valori Il Merlot”

- Aged for 18 months in 2.5hl oak barrels
- Oak barrels range from the second to the eighth passage, depending on the vintage
- Aged in magnum for 18 to 24 months

Venezia Giulia Gialloditocai

- Aged for 11 months in 2.5 hl oak barrels
- Oak barrels range from the second to the eighth passage, depending on the vintage
- Aged in bottle for 3-4 months



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VIGNAI DA DULINE (continued)

Venezia Giulia Malvasia Istriana “Chioma Integrale”

- Aged for 7-8 months, 50% in 5-year old + 11hl oak barrels and 50% in 2.5hl barrels that are between 5 and 15-year old
- Aged in bottle for 3-4 months
- *Chioma* in Italian means “long hair” and “canopy of tree leaves.” This relates to the Duline vineyard management philosophy where they do not trim the vines during the growing season. The vines are allowed to have “long hair” or are free to grow their canopy. This is true from all Duline vines, not just the Malvasia.

Delle Venezie Malvasia “Malvatea”

- Aged for 11 months in 2.5 hl oak barrels
- Oak barrels range from the second to the eighth passage, depending on the vintage
- Aged in bottle for 3-4 months
- *Malvatea* is the contraction of Malvasia and of Lorenzo and Federica’s second daughter Rosa Tea, who was born in 2009. 2009 is a unique vintage for this wine.

Friuli Grave Friulano “La Duline”

- Aged for 7-8 months, 50% in 5-year old + 11hl oak barrels and 50% in 2.5hl barrels that are between 5 and 15-year old
- Aged in bottle for 3-4 months

Venezia Giulia Schioppettino “La Duline”

- Aged for 11 months in 2.5 hl oak barrels
- Oak barrels range from the second to the eighth passage, depending on the vintage
- Aged in bottle for 3-4 months

Delle Venezie Bianco “Morus Alba”

- Aged for 11 months in 2.5 hl oak barrels and 7 months in stainless steel
- Oak barrels range from the second to the eighth passage, depending on the vintage
- Aged in bottle for a minimum of 12 months
- *Morus Alba* and *Morus Nigra* are the botanical names for the white and black mulberry tree. The shape of these trees is found on most of Duline’s labels and, more importantly, these trees are typical of the rural northern Italy landscape. Mulberry trees were used to support vines instead of poles and at the same time to feed silkworms (about 60 years ago the textile industry in Italy was flourishing).



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VIGNAI DA DULINE (continued)

Friuli Colli Orientali Refosco dal Peduncolo Rosso “Morus Nigra”

- Aged for 11 months in 2.5hl oak barrels (maximum 30% new oak)
- Aged in bottle for a minimum of 12 months
- Fruit sourced from the Duline and Ronco Pitotti vineyards
- Limestone and clay red soil and Marl-sandstone and limestone flysch (grey-yellow marl and quartz sandstone)
- *Morus Alba* and *Morus Nigra* are the botanical names for the white and black mulberry tree. The shape of these trees is found on most of Duline’s labels and, more importantly, these trees are typical of the rural northern Italy landscape. Mulberry trees were used to support vines instead of poles and at the same time to feed silkworms (about 60 years ago the textile industry in Italy was flourishing).

MISCELLANEA

“Here, have a glass of Pinot Grigio.”

Sounds good to me. Wine fans dream of drinking a good Pinot Grigio, but usually end up with a glass of something about as generic as your standard issue Côtes-de-Provence rosé.

Anyway, it was minus 18 degrees centigrade when I landed in Munich, and after the short hop to Venice, I couldn't take a water taxi to my hotel because the lagoon was frozen. Imagine that. There was, however, a bright side—I had Venice pretty much to myself, because hardly anyone else ventured outside. How rare is that? Venice without the mobs.

How wines are discovered can be of interest, I hope. The wines of Hubert de Montille, for example. I was tasting at Romanée Conti back in 1975 and André Noblet told me he considered de Montille the best winemaker in Burgundy. Henri Jayer? I saw his name in a little list of gold medal winners at the Mâcon wine fair. Leonard Humbrecht? In 1981 he strode largely into my hole-in-the-wall wine shop in Albany, CA, bearing samples. And Vignai da Duline? At a restaurant in Venice one painfully frozen night three years ago, two pals and I were the only clients. When the proprietor poured Duline’s Pinot Grigio into my glass, I almost yelled Eureka!, or Halleluiah! I didn't, however, because that's not my style. But there I was, on a cruel night, drinking the best Pinot Grigio of my life. It was what I'd dreamed the Pinot Grigio could be during forty years of endlessly entertaining trips to the Friuli.

Vignai da Duline is my style, and three years later the magic produced by the seven hectare property is now available. Vignai di Duline is on my all-star team. I found gold from those beautiful Friuli hills—finesse, touch, and class. Delicious AND interesting.

Kermit Lynch