



Vignai de Duline © Joanie Bonfiglio

2021 FRIULI COLLI ORIENTALI PINOT GRIGIO “RONCO PITOTTI” VIGNAI DA DULINE \$47

Lorenzo Mocchiutti © Lyle Railsback



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, as well as common varieties like Pinot Grigio, and Merlot. This husband and wife team sum up their respectful, holistic approach to vineyard management 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.*

Most Pinot Grigio is drunk up immediately, and rightfully so: typical renditions range from thin and diluted at their worst to lean, crisp, and minerally at their best. But with Duline’s Ronco Pitotti, made from vines sixty to eighty years old, that satiating stoniness we crave from Pinot Grigio dances over sublime golden fruit and a hint of toasted almond to give a *bianco* that is concentrated and fleshy, yet still supremely refreshing. With such balance, it is hard to resist right now, though it will certainly develop gracefully over the next decade or two.

Pairs well with baked white fish, seared scallops with lemon butter, spring vegetable fritatta, or frico.

2019 VENEZIA GIULIA SAUVIGNON

EDI KANTE \$43









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Edi Kante knows that good things come to those who wait. While most of our producers are on their 2021 vintages of *blancs* and *biancos*, this bottle of 2019 is Kante's current release. Granted, he's a man who sometimes ages his whites in his three-story stone-carved cellar for as long as a decade before letting them hit our shelves. The aged vintage bottles are complex and textured, but his classic bottlings exude a singular stoniness and oceanity, perhaps none more so than this Sauvignon.

A brilliant pioneer of sustainable wines, Kante's holdings in Carco boast some of the most impressive limestone soils and seaside microclimates in our portfolio. Fans of Sancerre will find plenty of echoes in this elegant, restrained iteration of Sauvignon Blanc, born of similar soil and coaxed into vibrant salinity by the Adriatic's famous *bora*—a fierce and cooling marine wind that blows along the coast. The years between making and release have imbued the wine with layers: chalky lime peel and dried thyme that unfold into airy notes of white peach. Vivid and beaming, this wine is ready to drink, but if you have the patience, it will continue to evolve spectacularly.

Pairs well with grilled oysters, shrimp risotto, or asparagus and goat cheese salad.

					
2021 FRIULI COLLI ORIENTALI PINOT GRIGIO "RONCO PITOTTI" Vignai da Duline <i>Friuli</i>	Pinot Grigio	Vines planted in 1940 & 1958 Marl-sandstone and limestone flysch	Serve cold 48–52° F Decant optional	Pear, hazelnut, lemon zest Voluptuous, mineral, balanced	Drink now through 2040
2019 VENEZIA GIULIA SAUVIGNON Edi Kante <i>Friuli</i>	Sauvignon Blanc	14-year-old vines Clay, limestone	Serve cold 48–52° F Decant optional	Lime peel, thyme, white peach, jasmine Stony, saline, elegant	Drink now through 2028