

Friuli

Bortoluzzi

Location: Gradisca d'Isonzo,
Province of Gorizia



The Bortoluzzi estate started off in **1981**, although **Giovanni Bortoluzzi**'s winemaking vocation had begun long before. A mere 37 years old at the time, he was already at the peak of his career as consultant, bottler and 'wine ambassador' for a number of top growers in Friuli. Giovanni selected a few ideally placed vineyards on the gravelly, mineral-enriched deposit of the diverted Isonzo River. The terrain (presently covering a total of **173 acres, 86.5 of which under vine**) included some of the most highly prized land in this privileged winemaking region.

The **abundant minerals** in the soil make for the grapes' rich components and extract, and for the wines' richness in fruity/floral nuances and varietal character. The vineyards are **sheltered by mountains** from the raw northern winds, allowing grapes to mature gently in the mild autumn sun. This superb *terroir* is doubly blessed in Giovanni himself, whose winemaking talent and in-depth knowledge of the region are second to none. Thanks to his additional experience in operating the area's mobile bottling plant, Bortoluzzi can boast to knowing the lie of the land inch by inch, vine by vine... Not that Giovanni would ever boast, for his modesty, simplicity and *simpatia* are on a par with his brilliance. He is flanked (see photo, above) by wife **Mireide**, daughter **Angela** (administration) and sons **Alessio** (assistant winemaker) and **Alberto** (vineyard manager).

NOTE: STARTING WITH THE 2003 VINTAGE, Giovanni Bortoluzzi has chosen to label his wines as VENEZIA GIULIA IGT. The decision in no way implies a change in the wines themselves, which come from the identical vineyards and quality criteria as in the past.

In fact, the 2003 vintage, no less than previous years, had already been awarded DOC status and authorization; it was Giovanni who deliberately moved the range over to IGT in protest against some of the DOC Consortium's policies.

The Wines



PINOT GRIGIO:
This is a selection from five different vineyards, each of which

endows it with specific characteristics: breadth and structure from 3 of the locations, bouquet and sweetness from another; mineral notes from the stonier soil of a vigna 200 meters further down towards the Isonzo river. The bouquet is delicately tinged with almond and apricot aromas, the palate acquires a subtle fumé taste with age. Exudes lush fruit, buttery texture and pure, oak-free, finely focused varietal character.

CHARDONNAY: *Buttery varietal character, firm, medium body, elegantly mineral nuances and well focused white fruit; delightful definition, texture and balance.*

SAUVIGNON: *Temperature-controlled fermentation (as for the entire Bortoluzzi range) enables this wine to fully express its varietal character. A ripe, fruity, pineapple-and-honey Sauvignon with good structure and long, distinctive finish.*

"GEMINA": *This special selection of noble white grapes from the finest exposures – now c. 33% each of Pinot Grigio, Sauvignon, and Chardonnay – takes its name from Via Gemina, an ancient Roman road running adjacent to the vineyards. Limited.*

MERLOT: *Bright medium to deep purple, strong varietal character with typical vegetal and mineral notes. Beautifully defined aromas of mature plums and cherries are balanced by perfect acidity.*

"GRADIS": *A special blend of select Cabernet Sauvignon and Merlot grapes (respectively c. 60% and 40%), named for the nearby town of Gradisca. Also a very limited special selection, it is aged in new French oak barriques (Allier) for approximately 18 months, resulting in a full-bodied, highly extracted wine with an elegant, ample bouquet of blackcurrant and cedarwood, supple texture, subtle goût de terroir, distinct breed and character.*

