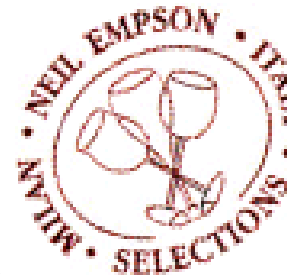


Friuli

Updated: September 2008



Jermann

Locations: Villanova di Farra and Ruttars, Province of Gorizia



Silvio Jermann

It is no exaggeration to say that **Silvio Jermann** has made Italian wine history. This is particularly true of his whites, spearheaded by such cult items as *Vintage Tunina* and *Dreams*. Heir to a traditional Friulian winery

dating back to **1881**, Silvio graduated from two renowned wine academies, Conegliano and Istituto di San Michele. His first professional decision was taking an in-depth sabbatical overseas: this voluntary exile to Canada broadened his scope, allowing him a freedom of research that would have been unthinkable at home. Once back at the family winery, Silvio overcame his father Angelo's resistance and inaugurated a new era not only for Jermann but for white vinification in Italy. Since then, the Jermann wines have never ceased to awe and amaze with their purity and depth of flavor, richness in mineral extract, elegance, balance and longevity. Today, the range comprises three delightful reds and totals 120 hectares (nearly **297 acres**) under vine. Silvio **personally monitors** each of the numerous tiny vineyards, oftentimes delegating p.r. and events to his eldest son, **Angelo Jermann, Jr.**, who now also flanks him as enologist. The estate has seen impressive development starting with its 110th anniversary, 1991, when Silvio purchased vineyards in **Ruttars**, the heart of Collio (next to Capo Martino). That same year saw the launch of **Capo Martino in Ruttaris** (originally called *Piccolo Sogno*; incidentally, there is no 'i' in the place name, while there is one in the wine name), an extraordinary alchemy of old-vine Friulian whites (oak-fermented, oak-aged blend of dried Ribolla Gialla, Tocai, Malvasia and Picolit, in varying combinations). In September 2002, the foundation stone for the new Jermann *cantina* was laid. On this occasion, Silvio pronounced a speech that amounts to the Jermann winemaking manifesto: "The new winery and



The winery at Villanova

cellars are built like a rural village from the 1700s or 1800s, entirely in natural, local material such as stone and solid wood. They reflect a

19th-century respect for the terrain's natural slopes and cultivation levels. **Historical native varieties** are vinified in the new *cantina*: ones that have grown in the area for centuries. I want the wines to be genuine. I want them to be balanced and elegant but above all, they should **move us, prompt our emotions and a sense of authenticity.**"



The Jermann range is so ample and diversified that it is impossible to list full descriptions of every wine on a single page. The following are a few points on the pinnacle products. More details may be found in the in-depth report on all Jermann wines.

VINTAGE TUNINA: A blend of **Chardonnay, Sauvignon, Ribolla Gialla, Malvasia** and the rare, delicate **Picolit** grape. Though first produced in 1973, its first official release under this name was in **1975**. The wine is dedicated to a "Tunina" (Antonia) living in the 1700s, who was the only lover of

Casanova's to have been of humble birth – working as housekeeper for an illustrious Venetian family. Vineyard soil covers 16 hectares (39.5 acres), and vine density is 2,430-2,840 per acre, yielding 1.6-2.4-ton crops per acre. Painstaking fruit selection further reduces quantity and enhances quality, and grapes for *Vintage Tunina* are **picked about two weeks after the rest of the harvest is completed**. Cellar life is **7 to 8 years, 10 years** for the finest vintages.

DREAMS: The wine's original label, "**Where the Dreams have no end...**", was dedicated to... a rock song called "Where the Streets Have No Name", by U2. The first vintage was **1987**. In 1996, the name became "**Were Dreams, now it is just wine!**". In 2003, it was "**W... Dreams**", a denomination it has maintained to this day. The dots may be interpreted however one likes, although Silvio Jermann personally believes they stand for "**Where Dreams can happen**". Now **90% Chardonnay** and **10%... secret**, it is **fermented and aged 11 months in small, 300-liter barrels of French oak**, and has a cellar life of 8-10 years. Resplendent straw yellow in color, its complex, elegant nose is reminiscent of ripe exotic fruit, melted butter, vanilla and pastries. The bouquet is confirmed on the palate, its aromatic promises kept and deepened by ample, subtle flavors and fresh, persistent nuances.

Throughout the various name changes, this international cult wine has certainly incarnated the **Dreams** of a generation, and will embody those of generations to come.

CAPO MARTINO: Takes its name from a hill next to Ruttars. The homonymous vineyard covers 7.5 hectares (18.5 acres), and was renovated from 1996 to 2003, albeit maintaining the



traditional varieties. Mostly **Tocai Friulano** (now officially known as **Friulano** tout court), with smaller percentages of **Ribolla Gialla, Malvasia Istriana** and **Picolit**, the wine is **fermented and aged in Slavonian oak barrels** – 750 liters in capacity – for **12-16 months**, and released two years after harvest. Brilliant golden yellow in color, the nose is intense and complex, with notes of ripe fruit (apples, bananas, hazelnuts...), dried flowers and a hint of vanilla. The silky palate shows perfect balance of flavors, delicate aromatic qualities, gorgeous persistence. Cellar life is 8 to 10 years.