



KERMIT LYNCH WINE MERCHANT

LA VIARTE

Country: **Italy**

Region: **Friuli**

Appellation(s): **Friuli Colli Orientali,
Bianco delle Venezie**

Producer: **Giulio Ceschin**

Founded: **1973**

Annual Production: **8,000 cases**

Farming: **Sustainable**

Website: www.laviarte.it



From a young age Giuseppe Ceschin had a great passion for wine, studying enology as soon as he was old enough and traveling around Italy gaining experience working for wineries in various regions. With the support of his wife, Carla, he followed his dream to Friuli, where the couple worked for thirteen long years before seizing an opportunity to purchase 35 hectares in Prepotto, near the border of Slovenia. The land was a long way from ready, but the Ceschins saw their future in it and dedicated the next decade to the hard labor of building terraces and planting new vineyards. In 1984 the family finally celebrated their first harvest and the realization of their dream. They chose the Friulian word for springtime as the name of the estate since it was the beginning of a new era in their lives.

Giuseppe and Carla's son, Giulio, says that he "grew up with their dream, breathing their passion, which helped me discover the fascinating world of wine." Giulio firmly believes that children should experience the outside world and explore various options before choosing their paths in life, but his own search made him realize that he shared his father's passion and had the same drive to draw out the best of what his land has to offer. Today Giulio and his wife Federica have expanded La Viarte to 41 hectares, including 17 hectares of forest that he has conserved to maintain the area's ecological balance. Like his father he focuses on local varietals, such as Friulano, Ribolla Gialla, and Schioppettino, and he continues to use traditional methods in the vineyards and winery.



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LA VIARTE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bianco delle Venezie “Incò”	40% Friulano, 25% Chardonnay 25% Riesling 10% Pinot Bianco	16 years, 29-36 years	Eocene Marl and Sandstone	3 ha
Friuli Colli Orientali Pinot Bianco	Pinot Bianco	29-36 years		2.46 ha
Friuli Colli Orientali Pinot Grigio	Pinot Grigio	16 years, 33-34 years		2.84 ha
Friuli Colli Orientali Sauvignon	Sauvignon	16 years, 32-33 years		4.14 ha
Friuli Colli Orientali Ribolla Gialla	Ribolla Gialla	32-35 years		1.39 ha
Friuli Colli Orientali Friulano	Friulano	29-36 years		2.97 ha
Friuli Colli Orientali Schioppettino del Prepotto	Schioppettino	5-7 years, 29 years		3.57 ha
Friuli Colli Orientali Merlot	Merlot	15-30 years		1.3 ha
Friuli Colli Orientali Rosso Pignolo Riserva	Pignolo	Planted in 1984 and 2001		.68 ha
Bianco delle Venezie “Siùm”	50% Picolit 50% Verduzzo	30-35 years		1.71 ha
Tazzelenghe	Tazzelenghe	Planted in 1983		.90 ha
Venzia Giulia “Arteus”	40% Riesling Renano, 40% Chardonnay, 20% Tocai Friulano	Planted in 1975, 1976, 1929		N/A

* “ha”=hectares; one hectare equals roughly two and one half acres

VITICULTURE / VINIFICATION

- Vines are sustainably farmed, the equivalent of *lutte raisonnée* in France.
- Guyot training
- Vineyards face east-southeast



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LA VIARTE (continued)

Dry Whites:

- Yields: “Incò” 50 hl/ha
 - Pinot Bianco 25 hl/ha
 - Pinot Grigio 50 hl/ha
 - Sauvignon 30 hl/ha
 - Ribolla Gialla 55 hl/ha
 - Friulano 40 hl/ha
- Fermentation and *élevage* in stainless steel
- Seven-month *élevage* with the lees stirred twice a week
- One month of bottle aging before release
- Friulano was formerly known as Tocai Friulano

Friuli Colli Orientali Schioppettino del Prepotto:

- Yield: 30 hl/ha
- Grapes destemmed and sorted before vinification
- Maceration lasts 15 days
- One year in 225-L French oak *barriques* ranging from first to sixth passage; the wine undergoes malolactic fermentation during this period
- Aged for several months in stainless steel and one year of bottle aging before release

Friuli Colli Orientali Merlot:

- Wine ages for 12 months in French oak *barrique* (15% new, remainder 2 to 6 years old)
- Bottle aged for 20 months

Friuli Colli Orientali Rosso Pignolo Riserva:

- Grapes destemmed and sorted before vinification
- Maceration in open-top wood tanks for 12 days
- Aged two years in 225-L French oak *barriques* (50% new, 50% second passage); the wine undergoes malolactic fermentation during this period
- Aged in bottle for 2 - 3 years

Tazzelenghe:

- An indigenous red Friulian variety; the name means “cuts the tongue”
- Yield: 20 hl/ha
- Grapes destemmed and sorted before vinification
- Maceration lasts 15 days in temperature controlled stainless steel *cuve*
- Aged for 12 months in new oak *barriques*, then 6 months in stainless steel
- 2 years of bottle age before release



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LA VIARTE (continued)

“Siùm”:

- Juice is obtained from dried grapes
- Manual harvest with several passages through the vineyards in order to pick the grapes at exactly the right moment
- Grapes are left in a naturally ventilated drying loft for three months before vinification
- Picolit and Verduzzo are vinified together
- Fermentation in used 225-L French oak *barrisques* lasts 10-12 months
- One-year *élevage* on the lees and two years of bottle aging before release

Venzia Giulia “Arteus”:

- Vines planted at 150 - 180 meters above sea level, SE hillside exposure
- Fermentation in stainless steel tanks, with a small portion in barrique. Grapes are fermented separately
- After fermentation, wine is blended and aged for 7 months on fine lease in stainless steel and barriques for 7 months
- Wine ages in bottle for 1 month before release

MISCELLANEOUS

“Incò”:

The name “incò” (in-CO) is Friulian dialect for “today.” Giulio chose this name because this easy-drinking wine is meant to be enjoyed young.

Schioppettino del Prepotto:

The native Schioppettino (skyoh-pet-TEEN-oh) is also known as Ribolla Nera. It produces very long bunches of grapes that ripen from the top down when a vine overproduces, so when yields threaten to be too high the tips of the bunches are cut off to keep maturation uniform (a specially adapted style of green harvesting).

This distinctive variety was recently granted its own appellation, Friuli Colli Orientali Schioppettino del Prepotto, and is only found in the small zone of Prepotto and the neighboring Isonzo. Giulio estimates that there is a total of just 70 hectares planted to Schioppettino.

“Siùm”:

The name “siùm” is Friulian dialect for “dream.” The label reads: “... when love calls you, follow it, and when its wings envelop you, abandon yourself to your dreams.”