

VISINTINI

PRESENTATION

The Castle of Gramogliano, which over the centuries was destroyed and rebuilt several times, has very ancient origins. A tower next to a rustic building is what remains today of the ancient feudal castle, which extended, with its keep and towers, for hundreds of meters around.

In 1884, in fact, the ownership of the Zucco di Cuccagna Counts passed to Mr. Domenico Visintini.

In 1915, the Castle passed by succession to two of his sons: Umberto and Antonio. The latter, due to financial problems, had to sell his share in 1926 to his brother Umberto, who became the legitimate owner of the castle and started farming.

In 1973, Umberto thought that the time had come to pass the reins to his son Andrea, who from then on would have given impetus and increasingly valued the wine tradition, assisted by his son Oliviero.

In 2001, the company passed into the hands of the sons Oliviero, Cinzia and Palmira, thus continuing the business started many years earlier by their father Andrea.

THE COMPANY

The Visintini Andrea s.s. company is a family-run farm. It carries out its business on 22 hectares of property and 16 hectares for rent. It is located for the most part in the DOC Friuli Colli Orientali area and for a small part in the DOC Isonzo area.

This company is framed by an enchanting landscape on the hills behind Corno di Rosazzo and is characterized by the suggestive medieval building in which the company is based, made even more fascinating by the last reconstruction, which took place after the 1976 earthquake and by the last restoration took place in 2002.



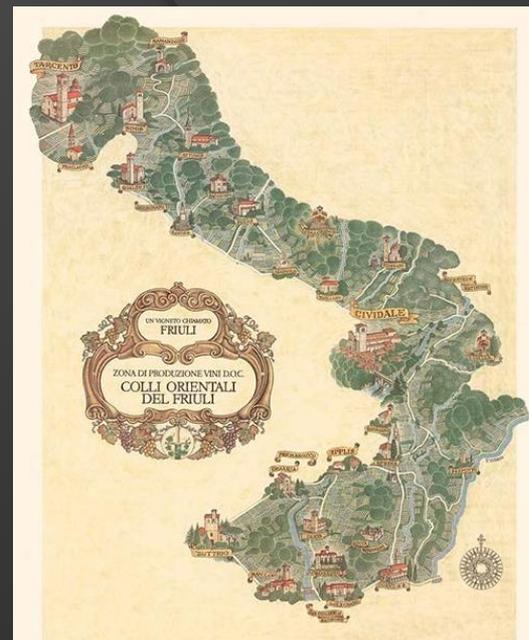
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THE SOIL

Corno di Rosazzo is part of the Friuli Colli Orientali PDO area. Its hilly terrain is made up of Eocene marl mixed with sandstone (the so-called “ponca” in Friulano). The soils in the plains consist of gravels mixed with a layer of sandy-clayey material. The most important vineyard areas of Corno di Rosazzo are the hilly areas of Gramogliano, where the Visintini Andrea farm is located, and of Noax. From generation to generation the Visintini have passionately cultivated their vineyards that arise on this type of land.

THE CLIMATE

The distance from the sea has a decisive influence on the microclimates of the Friuli Colli Orientali. In particular, the sub-area that includes the hills overlooking the sea, including the hill of Gramogliano, is greatly affected by the influence of the sea which radiates heat. It is the area where flowering, ripening and harvest time are always earlier than the other hills of the Colli Orientali. The enviable exposure to the sun and an excellent microclimate make this area one of the best for growing grapes.



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THE CELLAR

To keep the tastes and aromas of the grapes unaltered, the Visintini try to work the wine as little as possible. In this way, the tastes and aromas of the grapes are kept unaltered. The only interventions consist in the use of pneumatic presses (for soft pressing), of plants for the control of fermentation (to maintain aroma and perfume) and in the static decantation that allows a natural clarity, thus obtaining typical, fresh, fruity and soft wines. . In 2002 there were various optimization and modernization interventions, from the winemaking cellar to the construction of an underground bottle deposit and barrique shop and a small shop with an adjoining tasting room. The implementation of these improvements helps to increase the corporate image and certainly improve the quality of the wines produced.



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THE VINEYARDS

Most of the Visintini Andrea vineyards are at least 30 years old, with a density of about 3000/3500 vines per hectare. In recent years the old vineyards with a low density of vines per hectare have been uprooted, replanting new vineyards with native varieties with a high density of vines per hectare (5000/6000). This system makes it possible to significantly improve quality, as the same production per hectare is obtained, but with half the load per plant. It is important to note that the company works its vineyards with the biodynamic method. It is agriculture that is based on reviving the soil and restoring humus as a source of energy to make the plants that live above stronger. To revitalize the soil, the "manure horn" is used, a cow horn filled with manure and buried for six months, then it is emptied and the contents dissolved in water at 36 degrees and is dynamized for 1 hour and then sprinkled in the vineyard; this serves to inoculate the yeasts, bacteria that bring life back into the soil; attracts worms and aids in decomposition processes. We do not use chemicals and weeding, but only sulfur, copper in very low quantities, herbal teas, infusions with all the plants that serve to strengthen and defend the vineyard from parasites and diseases and the soil is fertilized only with "green manures", ie various herbs, which have previously been sown in the vineyard and which are then cut when flowering and then buried. It is an agriculture that respects the terroir that preserves beneficial insects (bees) and animals and leads to a structural improvement of the soil. Furthermore, in 2007 we started working all the vineyards with the Biodynamic method, thus maintaining respect for the environment and the land where our vines lie.



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THE WINES

The Visintini Andrea Company cultivates both native vines, such as Friulano, Ribolla Gialla, Verduzzo Friulano, Malvasia, Refosco dal Peduncolo Rosso, Schioppettino and Pignolo, and other vines such as Pinot Grigio, Pinot Bianco, Sauvignon, Traminer Aromatico, Moscato Giallo, Riesling, Merlot, Cabernet and Franconia.

A small part of Verduzzo Friulano and Merlot is destined for aging in special barriques.

In addition, two wines are produced in Amphora: Friulano and Pignolo.

The annual production of bottles is around 140,000 and they are all certified organic.

