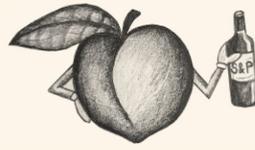


SPIEGEL & PEACH

EST 2020



Grower Questionnaire

History of Domaine:

Historic vineyards, one passionate Italian family, three generations of winemakers and one wine-loving South African thrown into the mix, sure makes for an interesting story!

Daniele's grandfather transformed the small family holding into a winery during the 50's, going against his brothers' opinions. He had a vision and belief that Prepotto would become a unique wine producing region and wanted to be a pioneer.

Vigna Lenuzza is a boutique winery located in a small wine village called Prepotto, located close to the boarder between Italy and Slovenia; exactly among Collio and Collio Orientali.

We produce high quality, organic wines and we strive to cultivate an international legacy that is poured into wine glasses all over the world. We are so proud of our region, our culture, our traditions and our wine's potential to awake and stir emotion in people. We currently produce 50 000 bottles a year, which is a mix of all our varieties. We produce both white and red varieties with a strong focus on our indigenous varieties.

We focus on transforming the grapes with the lowest impact & intervention possible and maintain a strong focus on the method and manner in which we handle the grapes to ensure that we are always conserving traditions and terroir.

The term 'organic winemaking' is actually outdated to us..we believe that it requires much more holistic approach to produce clean, fresh, vertical, unique wines. Daniele does not use any chemical products,

We do everything with heart and passion. We are able to see the beauty and invaluable quality that family heritage and tradition holds. And on the other hand, we love to gain worldly exposure through travel, engage in international business and bring new modern ideas to our winery. To sum it up..we would say we are Future People who create Future Wines.

Vineyard holdings in hectares: 12ha in total, 8ha of vineyards

How many employees?

None - we are a family team consisting of Daniele, Gianpaolo (Daniele's father) and Tanika (Daniele's wife)

Organic/biodynamic certified or principles?

Vigna Lenuzza (the winery and the vineyards) started the organic certification process in 2014. After 3 years, we received the organic certification in 2017 and the 2019 vintage wines are all certified organic.

How many wines produced in total? How many bottles produced?

7 wine varieties in total, A current total of 50 000 bottles produced

Description of soils/climate:

Pinot Grigio - Grown in gravel-like, stone-filled soil. These stones come from the influence of the river Judrio.

Ribolla Gialla - Grown in Ponka - our typical sandstone found in Friuli

Sauvignon - Grown in gravel-like, stone-filled soil.

Schioppettino di Prepotto - The vineyards situated in the flat area are grown in gravel-like, stone-filled soil due to the influence of the river Judrio; and the vineyards situated in the hills are grown in Ponka sandstone.

Climate and microclimate :

Our vineyards are situated in many different locations and 'mini' micro-climates in Prepotto. The Judrio valley creates a special micro climate in that it always offers a fresh breeze throughout the valley. It is warm during the day and cool and fresh in the night with a good amount of rain throughout the season. We believe our wines are so special and expressive because they are actually 'blends' of the same grape variety from mini micro climates within Prepotto.

Brief description of viticulture practices:

Pruning : Simont&Sirk method. in Guyot

Growing method: Organic, minimal intervention

Harvest and Vineyard Work: All done manually with special selection during harvest

Tillage, soil working : Natural grass balance during the season. In autumn, we move the soil for oxidation and to add texture to it.

Harvest - generally when and how long?

Harvest generally starts the end of August and finishes the middle of October

The first variety we harvest is Sauvignon and the last variety we harvest is Schioppettino di Prepotto

Wines (if more than one taken, please answer for each)

Wines are vegan friendly and bottled with minimal sulphur

Ribolla Gialla

With this grape variety, we are looking for acidity, freshness, but at the same time, primary aromas

With Ribolla, we are very lucky because the 1.5 ha is on a hill, so we have two different ripening times of the bottom and the top of the bloc. The bottom part of the bloc is going to give the acidity and freshness, whereas the top part, of course more ripe, gives the structure, body and complexity to the wine.

Manual harvest done at the middle/end of September. Bunch selection is done, collected in bins and a second bunch selection is done before vinification.

The harvest takes place in 300kg bins that are quickly transported into the winery and put in a refrigerator container until the next morning, when it is processed. We chill the grapes and work with the grapes at about 10 degrees celsius to preserve the fragrantcy and reduce oxidation, and not add SO₂ until the end of fermentation and the start of aging.

Whole bunches are softly pressed in presence of inert gas (nitrogen).The extracted juice ferments in stainless steel tanks without addition of selected yeasts, at a low temperature for about 15 days.

The wines ages on its own lees until Spring, when it is gently filtered and the second addition of SO₂ is added before bottling.

For Daniele, his vision for Ribolla Gialla is to make an indigenous wine that everyone in the world will enjoy for it's fresh simplicity, but in the same time, for it's complexity and minerality. We all know that Ribolla Gialla is a very versatile grape variety, but Vigna Lenuzza wants to grab all the wine lovers' attention with our Ribolla, a wine that doesn't need too much overthinking but only enjoyment, and that makes people want to open a second bottle. It is fruity, beautifully mineral, elegant and fresh.

Pinot Grigio

Here, we are looking for an intense, round, 'funky' wine. Funky..yes for the colour, but we don't want to over-extract too much with long macerations. The goal is to create verticality and elegance with a particular fragrance.

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10% of the juice is fermented and aged in French oak barrels (this to make the final blend of the wine more round and extract the unique bouquet of the Pinot Grigio variety. Our Pinot Grigio is an extraordinary and 'out-of-the-ordinary' representation of the varietal. It is copper in colour, almost rose gold. Characteristically, fruity, a crisp elegance and a subtle undertone of roses.

Schioppettino di Prepotto

Schioppettino is art. A unique indigenous variety that can only be produced in the village of Prepotto.

A lot of work and research has been done to understand the variety and the potential of the wine...

Vigna Lenuzza is continuously understanding the best way to interpret and handle this variety, aiming always for elegance and vertically of the wine.

The 4 blocs of vineyards are all very unique, differing in type of soil and exposition. Each bloc is harvested at a different time and vinificated separately. Daniele decides every year based on the quality of the vintage and his overall feeling, how to vinify Schioppettino.

A de-stemming is done and the little grapes start ferment in open tanks with natural yeast.

Usually 20-30% of the grape are all bunch. To bring out elegance and vertically, Daniele is looking for more of infusion than an extraction. Fermentation continues for about 15 days at a controlled temperature of 22 degrees Celsius. A gentle punch down is done every day.

After fermentation, the wine is separated from the skins. Then the skins are softly pressed and the juice is kept separate. Only after aging, Daniele decides whether to blended that juice or not. The wine, after the first natural sedimentation, is racked into French oak Barrels (80% pre-used 20% new barrels).

Daniele likes to describe his winemaking style and philosophy in the following way:

"I aim to make vertical wines, not horizontal wines. I compare horizontal wines to eating a big meal that has a lot on the one plate and you eat until you can't eat anymore. The meal is enjoyable, but it does not take you on a culinary adventure, the flavour of the meal does not evolve and get better as one continues. I compare verticals wines to enjoying a fine dining culinary experience. Each course of the meal has been particularly structured, allowing each bite to evoke different feelings and memories. The flavors, complexity and intensity evolves with each course. Your palate is taken on an adventure and is given the opportunity to explore different flavors. I think that our Schioppettino di Prepotto is a perfect example of a vertical wine, because it grows in complexity and elegance with every sip, the pepper characteristic intensifies or becomes more subtle depending on the food it has been paired with, or depending on the environment you are tasting it in. It is a wine that offers the senses a simply wonderful experience, an experience that is lasting and memorable."

Malolactic fermentation takes place naturally usually during fermentation or just after in barrel. The wine ages in barrel for about 18 months. No racking and moving is done, unless necessary.

Thanks to Daniele and his passion for Burgundy and International Winemaking travel experiences, he introduced a different way of vinification for Schioppettino..one that goes out against the traditional style of Prepotto; and..the result is amazing! Our Schioppettino is spicy, peppery and expressive with a subtle velvety elegance. "For me, our Schioppettino di Prepotto is a great white wine in an elegant red dress." - Daniele Lenuzza

Sauvignon

For our Savi, we harvest at two different times. We first harvest at the end of August when the grapes are greener. This gives freshness and good acidity to the Sauvignon.

We then do our second Sauvignon harvest about 10 days later when the grapes have a higher concentration of alcohol. This gives complexity and structure to the wine.

Actually; there is a sweet story behind this. Daniele has always maintained a philosophy of blending old and new; because he believes the beauty of both can be explored when combining them. His Nonno planted Sauvignon vines about 35 years ago. And when he entered the winery, he planted new Sauvignon vines. So we harvest first from the young vines Daniele planted, and later we harvest from the older vines his Nonno planted. The harmonious blend of old and new, young and traditional has created a balanced, flavorful, expressive, sensory-awakening Sauvignon.

Why we think our Sauvignon is special? For starters, our particular soil gives the wine a mineral, salty taste. We have a unique micro-climate (Valley of the Judrio river) that plays a special role in the ripening of all our grapes. We have hot days, cool nights and a constant breeze through the valley.

It has balsamic characteristics, notes of rosemary, sage and tomato leaf. It has a fantastic mineral quality that comes through as saltines and this is strongly due to our particular terroir.

Tasting notes (S&P):

Pinot Grigio 2019 - Beautiful copper colour. Clean and fresh 'cool' nose of pear and anise and white flowers. Lovely richness of fruit - some bruised apple and spice on the palate with a salty background. A really different expression of the variety.

Sauvignon Blanc 2019 - This is fab - herbal, passionfruit and citrus notes. Really complex with lovely fruit intensity. Quite ripe but balanced - precise and taut acidity. Like a riper vintage of Sancerre/Pouilly Fume.

Ribolla Gialla 2018 - Restrained on the nose initially, revealing some white peach and floral notes. Quite light in feel and almost ethereal - mostly on minerality rather than fruit, some melon notes emerge. Very easy to drink.

Schioppettino 2017 - Spicy red fruits with a savoury, soya note. Very ripe tannins - soft but not without shape. A bit of wood evident but very well integrated; peppery spice, medium bodied fruit, vertical. Whistle clean sour cherry finish. Improves in the glass over an evening.

Notes on grapes used:

Pinot Grigio - Full bodied and aromatic. Tint to skin; early ripening. Small bunches and berries, low to moderate acidity and potential for high sugar levels. Friuli always use Pinot Grigio despite quality level; elsewhere it tends to indicate a neutral, flavourless style. Serious, characterful and weightier styles found here.

Sauvignon Blanc - Aromatic, zesty, crisp. Early to mid ripening. Vigorous, needs managing. Small compact bunches of small berries. Picked early - grass, leaves, nettle, gooseberries. Grapefruit, passionfruit, flinty smoky notes. Most Sauvignon grown in Italy is in Friuli/Alto Adige. Can be muted aromas.

Ribolla Gialla - Ancient white from Italy/Slovenia border. Mid ripening. Some skin contact not unusual, though traditionally the wines were light bodied, high in acidity, slightly floral. Now riper versions found with yellow fruit, sometimes nutty and mineral flavours.

Schioppettino - Perfumed and fruity Friulian grape (means 'crackle'). Mid to late ripening. Deeply coloured, peppery, flavours of wild fruits, firm but fine tannins and fresh acidity. Distinctive and elegant.