



VENDRAME
VIGNIS DEL DOGE



Vineyards and Villa Manin.

The Vendrame family.



Vendrame - Vignis del Doge is more than just a winery – it's the combined forces of winemaker Gino's love for creating wines, Simone's enthusiasm for and dad Elia's dedication to tending the vines and mum Lidia's efficiency in running the office. **This is what we are: a family winery.**

We interpret nature, then add our own craft. We pack quality, history, our homeland, our family ties and the traditions passed down from generation to generation into our wines.

The Vendrame - Vignis del Doge winery is located in the heart of the Friuli Venezia Giulia region in the north-east of Italy, in a rural village by the name of Passariano. Opposite the winery stands **Villa Manin**, the summer residence of the last Doge of Venice.

Our vineyards were once the property of Ludovico Manin, the last Doge of the thousand-year-old Republic of Venice. As early as the 17th century, Villa Manin was an important centre for agriculture, with a vast terrain dedicated to grape vines, known as **'Vignis'** (which now belongs to us), and a fully equipped winery within the grounds of the great house itself.

Simone, Lidia, Elia, Gino.

Elia Vendrame.



Elia, a man of few words, learned the art of grape farming directly in the vineyard.
His hands are the living signs of his love for his work.



The Winery.

Our winery is located right in the middle of our vineyards.

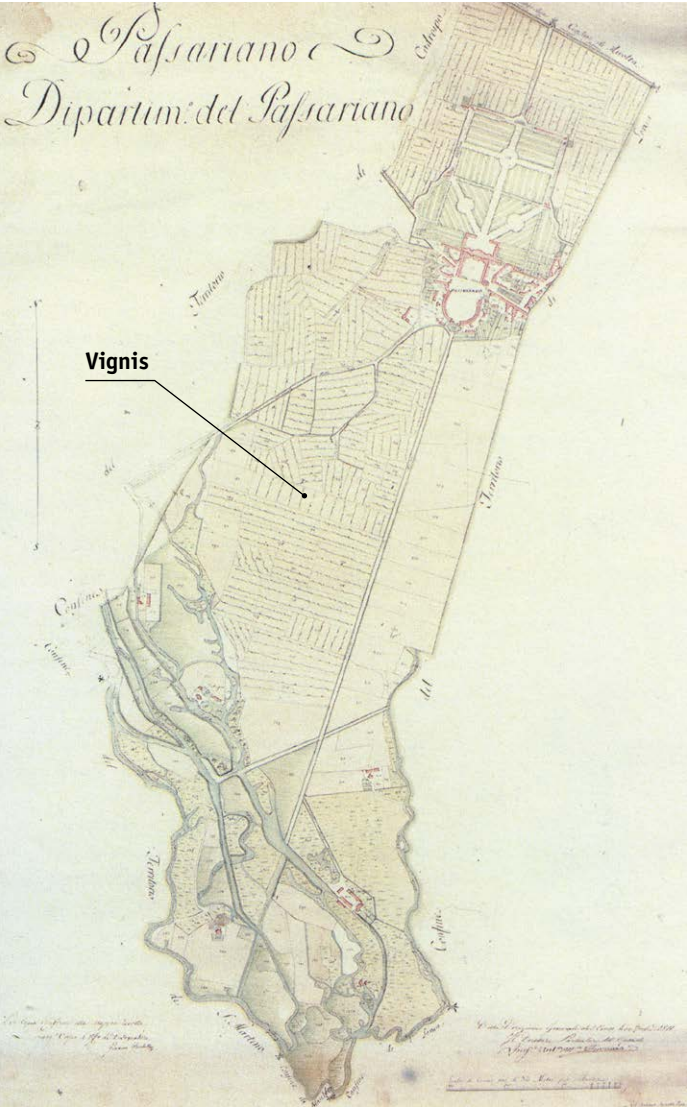
The main grape varieties we grow are Pinot Grigio, Sauvignon, Friulano, Ribolla Gialla, Verduzzo Friulano, Chardonnay, Malvasia and Glera, but we also grow some red varieties such as Refosco dal Peduncolo Rosso, Merlot, Cabernet Franc and Pinot Noir.

Our land is in the area with **'Friuli Grave'** appellation, a sub-section of the wider **'Friuli'** appellation.

Our philosophy is based on the fundamental precept that wine begins on the vine, so we make sure we look after our environment and respect time-honoured traditions.



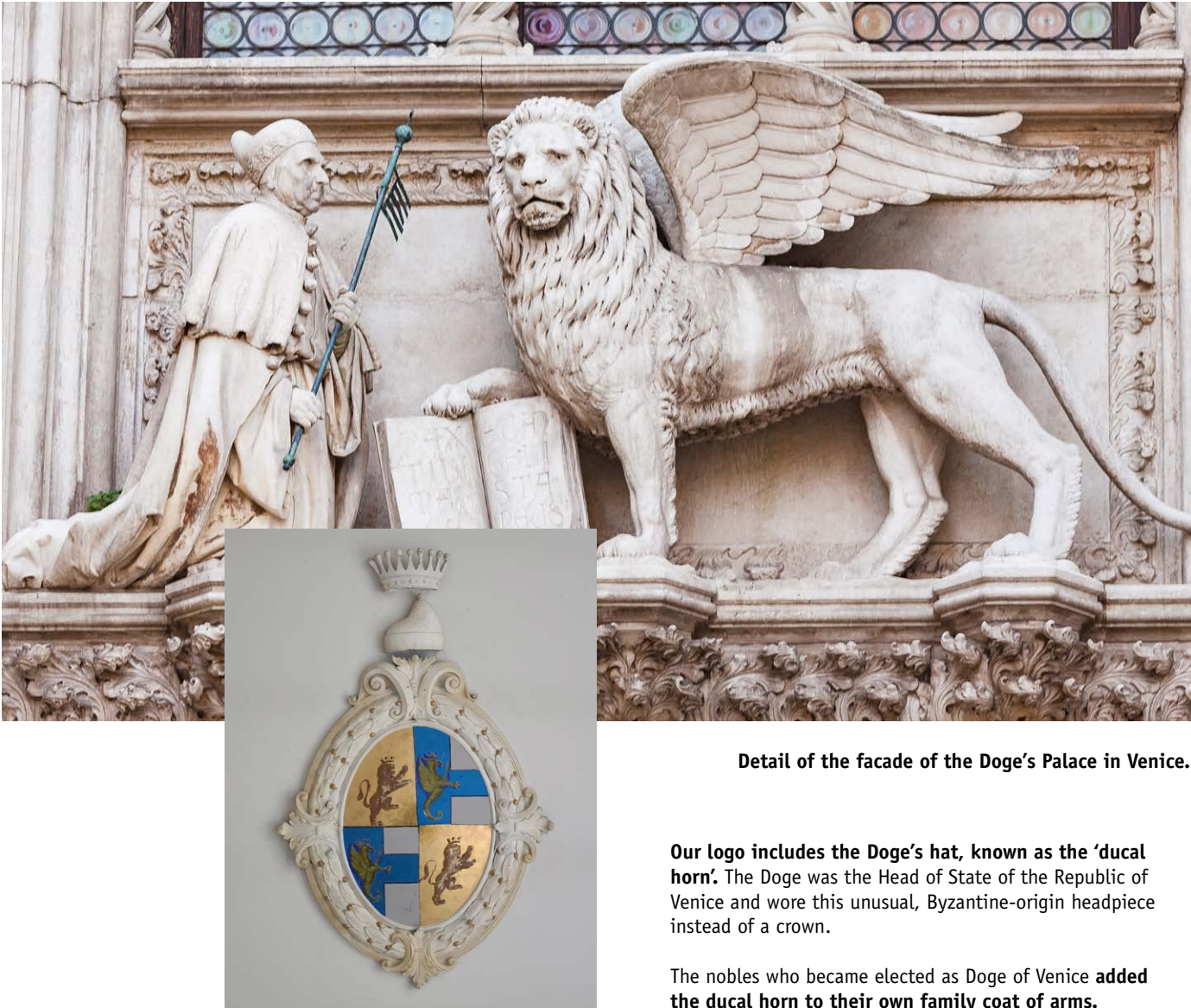
The Logo.



1811 Napoleonic Cadastral Map of Vignis.



Old prints and land registry maps testify to a tradition recognising **the importance of this land**, a vast area known from the 1700s onwards as **‘Vignis’**, as a centre for producing wine. **The Vendrame – Vignis del Doge** name is a merger between the surname Vendrame and the old placename Vignis. **The logo is completed with an image of the ducal horn, the symbol of the Doge’s authority.** This way, the present embraces its illustrious past and carries forwards the unique winemaking tradition of this land with a mixture of respect and innovation.



Detail of the facade of the Doge’s Palace in Venice.

Our logo includes the Doge’s hat, known as the ‘duc horn’. The Doge was the Head of State of the Republic of Venice and wore this unusual, Byzantine-origin headpiece instead of a crown.

The nobles who became elected as Doge of Venice **added the ducal horn to their own family coat of arms.**

The Story.

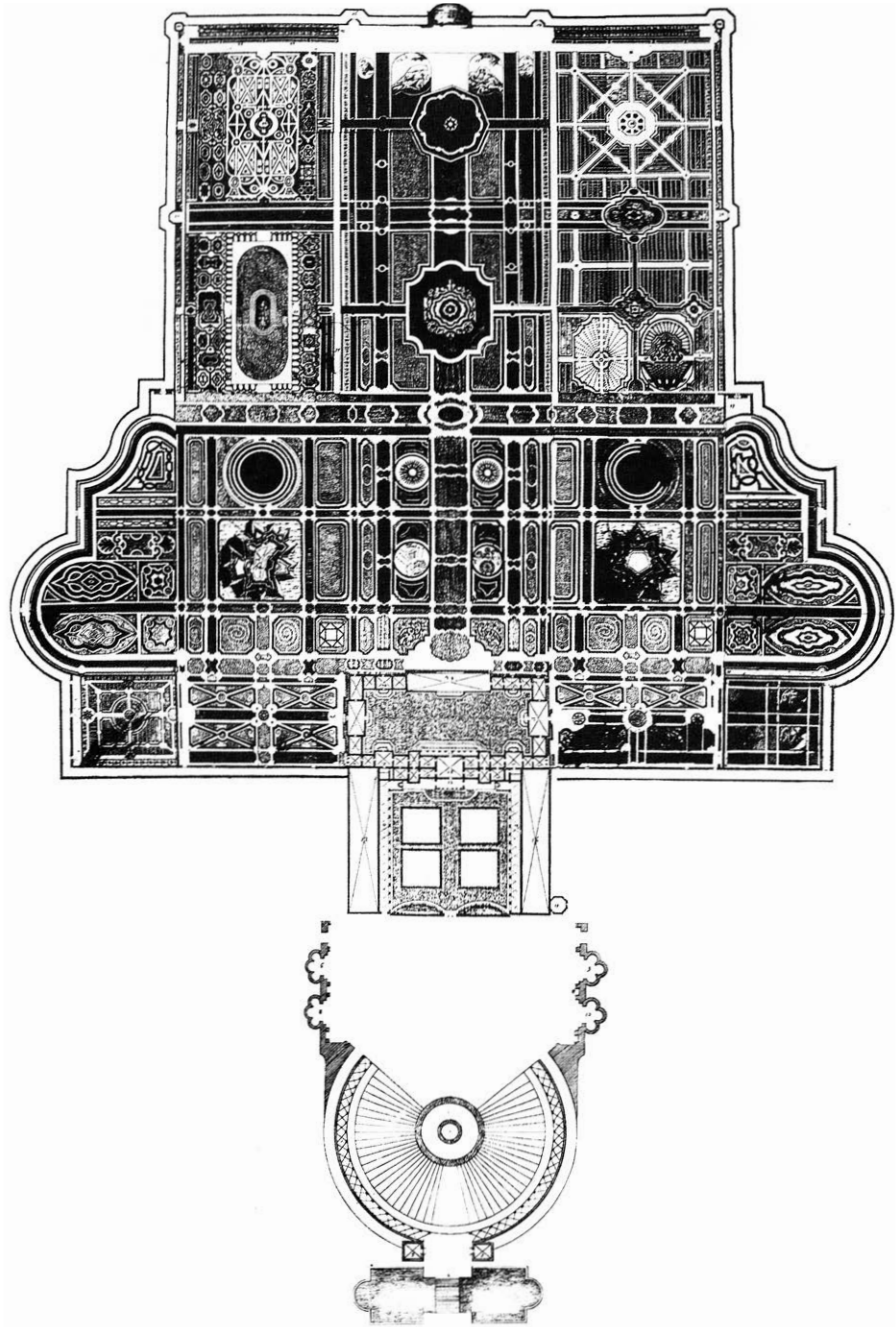


Villa Manin and vineyards.

Villa Manin was the summer residence of the last Doge of the Republic of Venice, Ludovico Manin. The Republic of Venice, which existed from 697 until 1797 was at one time one of the richest states in Europe and comprised parts of what is now north-east Italy, Croatia, Albania, Montenegro, Greece and even Turkey. **These places still bear traces of their Venetian past in their architecture today.**

It was here that Napoleon signed the Campo Formio Treaty putting an end to the Republic of Venice in 1797.

The estate includes a stunning, twenty-hectare park. These gardens once played host to some of the most influential figures in Europe, who were served the excellent wines produced in the Vignis del Doge.



The first sketches of the Villa Manin gardens were made by Francesco Manin in 1670, inspired by the gardens at Versailles.

The gardens featured mazes, fountains, fruit trees, hanging gardens, sundials, a model fort, loggias and even an underground ice store.

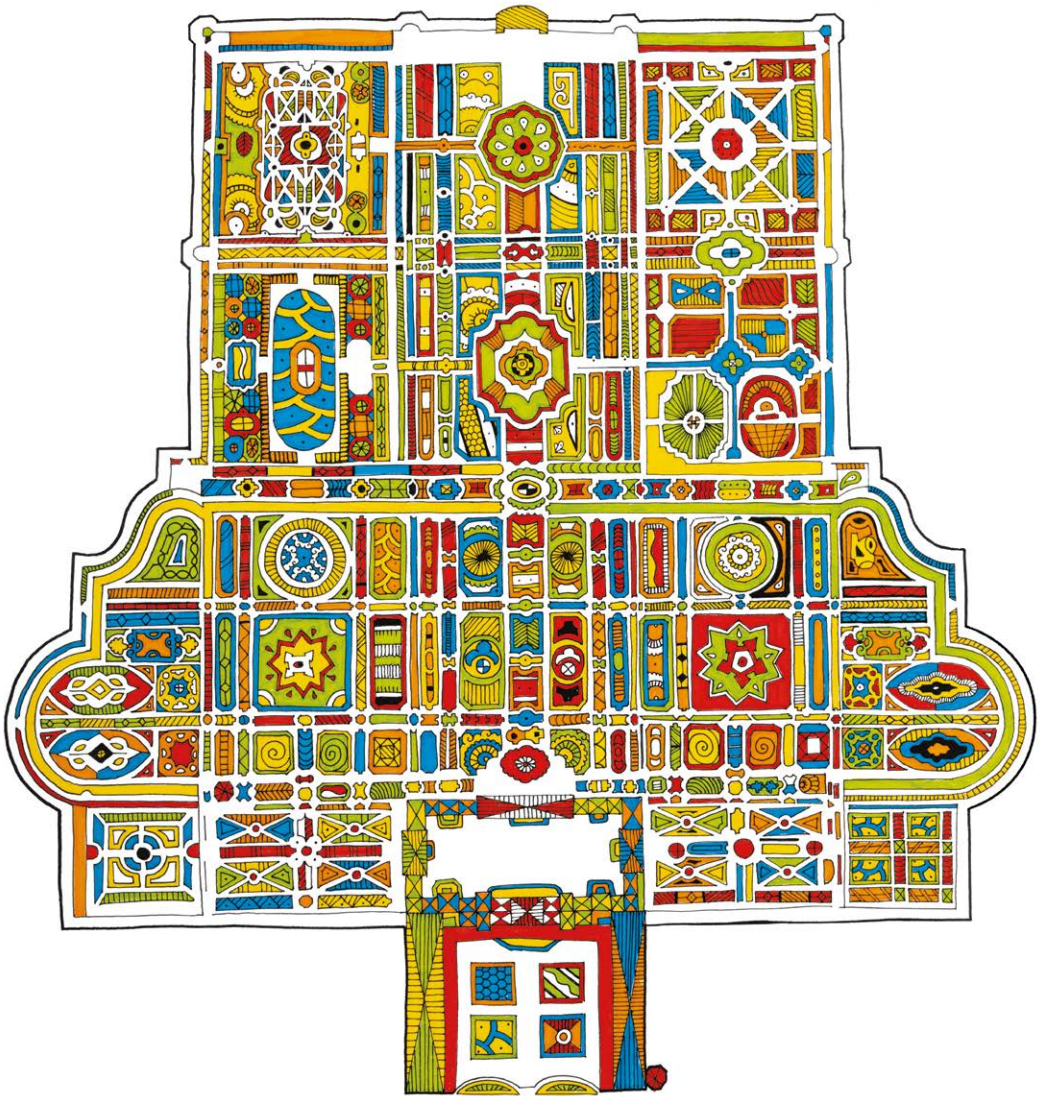
It was a wonder of its time and was described by the great playwright Goldoni as a residence fit for a king. Unfortunately, the original Villa Manin gardens have long since disappeared, destroyed by the various conflicts which have taken place in the past 150 years. All that remains now of those famous gardens is the original drawings, housed in the Venetian city archives.



Label Design.

For the label design, we took inspiration from the eighteenth-century layout of the beautiful gardens at Villa Manin. Each label shows a different part of the gardens.

The golden lines and bright colours in relief follow the paths through the Renaissance-era gardens and recall the opulence of the Republic of Venice in a light and modern key.



Reworked garden layout.



FRIULANO

Native.

FRIULANO IS A WHITE-WINE GRAPE VARIETY NATIVE TO THE FRIULI VENEZIA GIULIA REGION. IT’S AN AGE-OLD VARIETY, AS TESTIFIED IN DOCUMENTS WRITTEN OVER TWO CENTURIES AGO. UNTIL 2007, IT WAS CALLED TOCAI FRIULANO TO DISTINGUISH IT FROM THE HUNGARIAN TOKAJI WINE.



GRAPE VARIETY: 100% FRIULANO



APPELLATION: FRIULI DOC



TYPE OF WINE: DRY WHITE



PRODUCED IN: Passariano (Province of Udine).



VINE-TRAINING SYSTEM: Guyot, Cappuccina.



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



DESCRIPTION: Bright yellow with some greenish tinges; complex floral bouquet with strong notes of bitter almond; harmonious in the mouth with very refreshing acidity.



FOOD PAIRINGS: Pairs well with starters, Parma ham, pasta dishes, fish, shellfish and young cheeses.



SERVING TEMPERATURE: 10 - 12°C.



RIBOLLA GIALLA

Native.

RIBOLLA GIALLA IS A GRAPE VARIETY NATIVE TO THE FRIULI VENEZIA GIULIA REGION. IT HAS BEEN GROWN AT LEAST SINCE ROMAN TIMES, WHEN IT WAS CULTIVATED ON THE SOUTHERN ISLANDS OF DALMATIA. IT IS BELIEVED TO HAVE BEEN IMPORTED TO FRIULI VENEZIA GIULIA BY VENETIAN MERCHANTS AROUND 1100AD. AT THAT TIME, BOTH DALMATIA AND FRIULI VENEZIA GIULIA FORMED PART OF THE REPUBLIC OF VENICE.



GRAPE VARIETY: 100% RIBOLLA GIALLA



APPELLATION: VENEZIA GIULIA IGT



TYPE OF WINE: DRY WHITE



PRODUCED IN: Passariano (Province of Udine).



VINE-TRAINING SYSTEM: Guyot, Cappuccina.



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



DESCRIPTION: Straw yellow; on the nose, notes of acacia flower mixed with fruity notes evoking apple and peach; in the mouth, rich, elegant and persistent, with nice sapidity.



FOOD PAIRINGS: Excellent with starters and fried fish; also great with sardines, oysters, saltwater clams and white fish.



SERVING TEMPERATURE: 10 - 12°C.



MALVASIA

Native.

THE NAME MALVASIA DERIVES FROM A SMALL VILLAGE IN THE PELOPONNESE, MONI EMVASIS ('PORT WITH A SOLE ENTRANCE'), WHERE THE VENETIANS GOT THEIR FIRST TASTE OF A WINE DEFINED AS 'MEDICINALLY AROMATIC'. THE NAME WAS DISTORTED TO MALVAGIA IN VENETIAN DIALECT, BEFORE BECOMING MALVASIA IN ITALIAN. IN THE FIFTEENTH CENTURY, MALVASIA BECAME THE BEST-SELLING WINE IN EUROPE.



GRAPE VARIETY: 100% MALVASIA



APPELLATION: FRIULI DOC



TYPE OF WINE: DRY WHITE



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



DESCRIPTION: Straw yellow; unmistakably aromatic bouquet with notes of white-fleshed peach and herbs; in the mouth, fresh, fruity and spicy with a dry, very sapid taste.



FOOD PAIRINGS: Works great with appetisers, fish dishes, seafood risottos, shellfish and white meat.



SERVING TEMPERATURE: 10 - 12°C.



SAUVIGNON

SAUVIGNON IS A FRENCH AROMATIC WHITE-WINE VARIETY AND ONE OF THE MOST COMMON GRAPE TYPES IN THE WORLD OF WINE. IN FRIULI VENEZIA GIULIA, THE CLIMATE CONDITIONS ARE IDEAL FOR DRAWING OUT ITS VARIETAL SENSORY PROPERTIES. THE NAME SAUVIGNON DERIVES FROM THE FRENCH 'SAUVAGE', MEANING 'WILD', AS IT FIRST GREW WILD IN THE SOUTH-EAST OF FRANCE.



GRAPE VARIETY: 100% SAUVIGNON



APPELLATION: FRIULI DOC



TYPE OF WINE: DRY WHITE



PRODUCED IN: Passariano (Province of Udine).



VINE-TRAINING SYSTEM: Guyot, Cappuccina.



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



DESCRIPTION: Bright yellow, unmitakeable aromatic bouquet composed of ripe fruit, pineapple, peach and green bell pepper; in the mouth, sapid and spicy with a refreshing level of acidity.



FOOD PAIRINGS: Ideal with appetisers, Parma ham, pasta dishes, fish, shellfish and young cheeses.



SERVING TEMPERATURE: 10 - 12°C.



PINOT GRIGIO

PINOT GRIGIO (OR PINOT GRIS) IS A VARIETY WHICH ORIGINATED IN FRANCE AND HAS FOUND A FAVOURABLE HABITAT IN THE NORTH-EAST OF ITALY. IT'S THE ONLY GREY GRAPE VARIETY WHICH, WHEN VINIFIED WITH ITS SKINS, PRODUCES A DISTINCTIVE COPPERY COLOUR. THE NAME 'PINOT' DERIVES FROM THE FRENCH 'PIN', MEANING 'PINE', AS THE BUNCHES OF GRAPES RESEMBLE PINE CONES. THIS CHARACTERISTIC IS COMMON TO ALL PINOT VARIETIES.



GRAPE VARIETY: 100% PINOT GRIGIO



APPELLATION: DELLE VENEZIE DOC – FRIULI DOC



TYPE OF WINE: DRY WHITE



PRODUCED IN: Passariano (Province of Udine).



VINE-TRAINING SYSTEM: Guyot, Cappuccina.



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



DESCRIPTION: Greyish yellow; on the nose presents notes of acacia flowers and citrus fruits; well-balanced, with a refreshing level of acidity and taste of apple in the mouth.



FOOD PAIRINGS: White meats, soups, eggs, fish dishes and semi-mature cheeses.



SERVING TEMPERATURE: 10 - 12°C.



CHARDONNAY

CHARDONNAY IS A WHITE-WINE VARIETY ORIGINALLY FROM FRANCE WHICH HAS BECOME COMMON AROUND THE WORLD, THANKS TO ITS GREAT ADAPTABILITY. IT CAN BE USED FOR BOTH STILL AND SPARKLING WINES.



GRAPE VARIETY: 100% CHARDONNAY



APPELLATION: FRIULI DOC



TYPE OF WINE: DRY WHITE



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



DESCRIPTION: Bright glowing yellow; intense aromas of ripe tropical fruit and a slight hint of yeast and bread crust; elegant, with good structure and persistence on the palate.



FOOD PAIRINGS: Great as a pre-dinner drink or paired with pasta, rice, fish dishes and eggs.



SERVING TEMPERATURE: 10 - 12°C.



REFOSCO DAL PEDUNCOLO ROSSO

Native.

REFOSCO WINE IS MADE USING THE GRAPES FROM THE NATIVE GRAPE VARIETY REFOSCO DAL PEDUNCOLO ROSSO, THE NAME OF WHICH COMES FROM THE REDDISH-PURPLE COLOUR OF THE RACHIS, THE STEM CONNECTING THE BUNCH OF GRAPES TO THE VINE.



GRAPE VARIETY: 100% REFOSCO
DAL PEDUNCOLO ROSSO



APPELLATION: FRIULI DOC



TYPE OF WINE: DRY RED



PRODUCED IN: Passariano (Province of Udine).



VINE-TRAINING SYSTEM: Guyot, Cappuccina.



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and left to macerate for a long period. During this time, the winemaker performs pump-overs, rack-and-returns and punch-downs. Next, the wine is racked, left to age for several months, then bottled.



DESCRIPTION: Deep ruby red with purplish tinges. Elegant on the nose, it presents notes of cherry and evokes forest fruits and blackcurrant. Velvety, concentrated and very persistent in the mouth. When left to age, it continues to develop new and interesting nuances.



FOOD PAIRINGS: Can accompany most meat dishes, in particular those made with red meats; also great with roast meats, game and mature cheeses.



SERVING TEMPERATURE: 16 - 18°C.



CABERNET FRANC

CABERNET FRANC VINES WERE FIRST IMPORTED TO THE FRIULI REGION IN THE NINETEENTH CENTURY. IN ITS NATIVE FRANCE, THIS VARIETY IS MOSTLY USED TO GIVE AN ADDED EDGE TO BORDEAUX BLENDS, BUT IT'S IN FRIULI VENEZIA GIULIA THAT THE BEST PURE CABERNET FRANCS ARE PRODUCED, THANKS TO THE DISTINCTIVE QUANTITY OF PYRAZINES.



GRAPE VARIETY: 100% CABERNET FRANC



APPELLATION: FRIULI DOC



TYPE OF WINE: DRY RED



PRODUCED IN: Passariano (Province of Udine).



VINE-TRAINING SYSTEM: Guyot, Cappuccina.



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and left to macerate for a long time. During this time, the winemaker performs pump-overs, rack-and-returns and punch-downs. Next, the wine is racked, left to age for several months, then bottled.



DESCRIPTION: Ruby red in colour. Notes of bell pepper, ground black pepper, grass/plants and hints of smokiness on the nose; in the mouth it presents good structure and a strong tannin taste. As it ages, it becomes more intense and elegant, with pleasing body and good persistence.



FOOD PAIRINGS: Best served with grilled red meats, goulash, chili con carne, roast meats and game. Also excellent with mature cheeses.



SERVING TEMPERATURE: 16 – 18°C.



MERLOT

THE FIRST MERLOT VINES WERE IMPORTED FROM FRANCE AND PLANTED IN FRIULI VENEZIA GIULIA IN THE LATE NINETEENTH CENTURY. IN FRANCE, THIS VARIETY IS MAINLY USED IN BORDEAUX BLENDS, BUT IN FRIULI VENEZIA GIULIA, IT'S USED AS A STANDALONE FOR BOTH YOUNG AND AGED WINES.



GRAPE VARIETY: 100% MERLOT



APPELLATION: FRIULI DOC



TYPE OF WINE: DRY RED



PRODUCED IN: Passariano (Province of Udine).



VINE-TRAINING SYSTEM: Guyot, Cappuccina.



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and left to macerate for a long period. During this time, the winemaker performs pump-overs, rack-and-returns and punch-downs. Next, the wine is racked, left to age for several months, then bottled.



DESCRIPTION: Ruby red in colour, this wine presents aromas of cherry and notes of blackcurrant and wild blackberry on the nose. Full-bodied and elegant in the mouth.



FOOD PAIRINGS: A great accompaniment to cured meats, and to meat dishes in general; particularly good with red meats.



SERVING TEMPERATURE: 16 - 18°C.

Select red wines.

MORO

MORO IS THE ABBREVIATION OF "MORMUNER" (DARK-HAIRED MILLER) THE NICKNAME GIVEN TO THE FAMILY'S PATERNAL GRANDFATHER. HE WAS THE ONE WHO BOUGHT THE LAND FROM THE DESCENDANTS OF DOGE MANIN IN 1965. A MAN WITH A STRONG, DECISIVE CHARACTER, THIS STRONG, DECISIVE WINE IS DEDICATED TO HIM.



GRAPE VARIETIES: 80% REFOSCO - 20% MERLOT
(VARIES ACCORDING TO THE VINTAGE)



APPELLATION: VENEZIA GIULIA IGT



TYPE OF WINE: DRY RED
FROM GRAPES DRIED IN WOODEN CRATES



VINIFICATION: The grapes are harvested at the perfect point of ripeness and are placed on wooden slats to dry. After drying, they're de-stemmed and left to macerate for a long period. During this time, the winemaker performs pump-overs, rack-and-returns and punch-downs. Next, the wine is racked, left to age for several months, then bottled.



DESCRIPTION: Deep ruby red; the bouquet is refined, elegant, fruity and spicy, with hints of wild blackberry, currant and plum; rounded, velvety, balanced and nicely structured in the mouth, with a soft tannin taste and an aftertaste reminiscent of liquorice.



FOOD PAIRINGS: Matches beautifully with roast meats, poultry and game, as well as all mature cheeses.



SERVING TEMPERATURE: 16 - 18°C.





RIBOLLA GIALLA SPARKLING

Native.

RIBOLLA GIALLA IS A VARIETY WHICH HAS BEEN GROWN IN THE FRIULI VENEZIA GIULIA REGION FOR CENTURIES, AND WAS GROWN IN THE SOUTHERN ISLANDS OF DALMATIA AS FAR BACK AS ROMAN TIMES. IT’S BELIEVED IT WAS IMPORTED BY VENETIAN MERCHANTS AROUND 1100AD, WHEN BOTH FRIULI VENEZIA GIULIA AND DALMATIA WERE UNDER THE REPUBLIC OF VENICE.



GRAPE VARIETY: 100% RIBOLLA GIALLA



APPELLATION: VENEZIA GIULIA IGT



TYPE OF WINE: WHITE SPARKLING - BRUT



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



SECONDARY FERMENTATION: Charmat method in autoclaves for minimum 90 days.



DESCRIPTION: Straw yellow with very fine, persistent bubbles. On the nose, it’s fruity with hints of peach, while it’s dry, fresh and packed with acidity in the mouth.



FOOD PAIRINGS: Perfect as a pre-dinner drink, or paired with freshwater or saltwater fish, vegetarian pastries and semi-mature cheeses.



SERVING TEMPERATURE: serve ice-cold.



PROSECCO

PROSECCO IS A WHITE WINE PRODUCED USING THE GLERA VARIETY OF GRAPES WHICH IS MADE ACROSS ALL OF THE VENETO AND FRIULI VENEZIA GIULIA REGIONS. STILL AND EFFERVESCENT VERSIONS ARE MADE, BUT IT’S THE SPARKLING WINE THAT HAS MADE PROSECCO A HOUSEHOLD NAME AROUND THE WORLD.



GRAPE VARIETY: 100% GLERA



APPELLATION: PROSECCO DOC



TYPE OF WINE: SPARKLING WHITE
(EXTRA DRY - BRUT)



VINIFICATION: The grapes are harvested when perfectly ripe, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



SECONDARY FERMENTATION: Charmat method in autoclaves for minimum 60 days.



DESCRIPTION: Bright yellow with green tinges and very fine, persistent bubbles. Fruity aromas dominate on the nose, with notes of apple and peach to the fore; sapid and pleasantly tart in the mouth.



FOOD PAIRINGS: Great as a pre-dinner drink, or paired with appetisers, light meats and fish. Can also be enjoyed alone.



SERVING TEMPERATURE: serve ice-cold.

Sweet wines.



VERDUZZO FRIULANO

Native.

VERDUZZO FRIULANO IS A NATIVE WHITE-WINE VARIETY GROWN IN FRIULI FOR MORE THAN A CENTURY. THE BUNCHES ARE SMALL, THE GRAPES GREENISH-YELLOW IN COLOUR AND THE PULP HIGHLY JUICY. ALTHOUGH THESE GRAPES CAN BE USED TO MAKE AN EXCELLENT DRY WINE, IN FRIULI THE CUSTOM IS TO LET THE GRAPES BECOME OVERRIPE ON THE VINE AND THEN USE THEM TO MAKE A SWEET/SEMI-SWEET DESSERT WINE.



GRAPE VARIETY:
100% VERDUZZO FRIULANO



APPELLATION: FRIULI DOC



TYPE OF WINE: SWEET WHITE
FROM OVERRIPE GRAPES



VINIFICATION: The grapes are harvested at the required stage of ripeness, then de-stemmed and cold-macerated. The juice ferments in steel tanks at a constant temperature, then is left to age on the yeast for several months before bottling.



DESCRIPTION: Intense fruity aroma dominated by notes of almond, ripe pear and apricot. Semi-sweet in the mouth, with a light tannin taste.



FOOD PAIRINGS: Best served with fresh cheeses (together with honey or chutney), biscuits and almond-based desserts. Can also be enjoyed alone.



SERVING TEMPERATURE: 10 - 12°C.

Environmental sustainability.

We apply integrated pest-control methods in our vineyards, we use biodegradable and recycled materials where possible, and we have been awarded a number of certifications.



VEGAN: both our wines and our packaging are free from animal-origin ingredients.



SQNPI: We follow the protocols laid down by the Italian authorities for integrated pest control, which means limiting our use of chemicals when it comes to both protecting the plants and other farming practises such as fertilisation and irrigation.



WATER SAVING: we irrigate our fields only when necessary, using seepage irrigation at root level so that no water is wasted.



ENERGY: our grape farm makes use of clean electrical energy produced by solar panels.



Eno-Bee “Bees in the vineyard”: Thanks to good practises and keeping a watch over the beehives right by the vineyards, we help preserve the health of the environment. Our aim is to foster biodiversity and become ever more sustainable.

The local area.

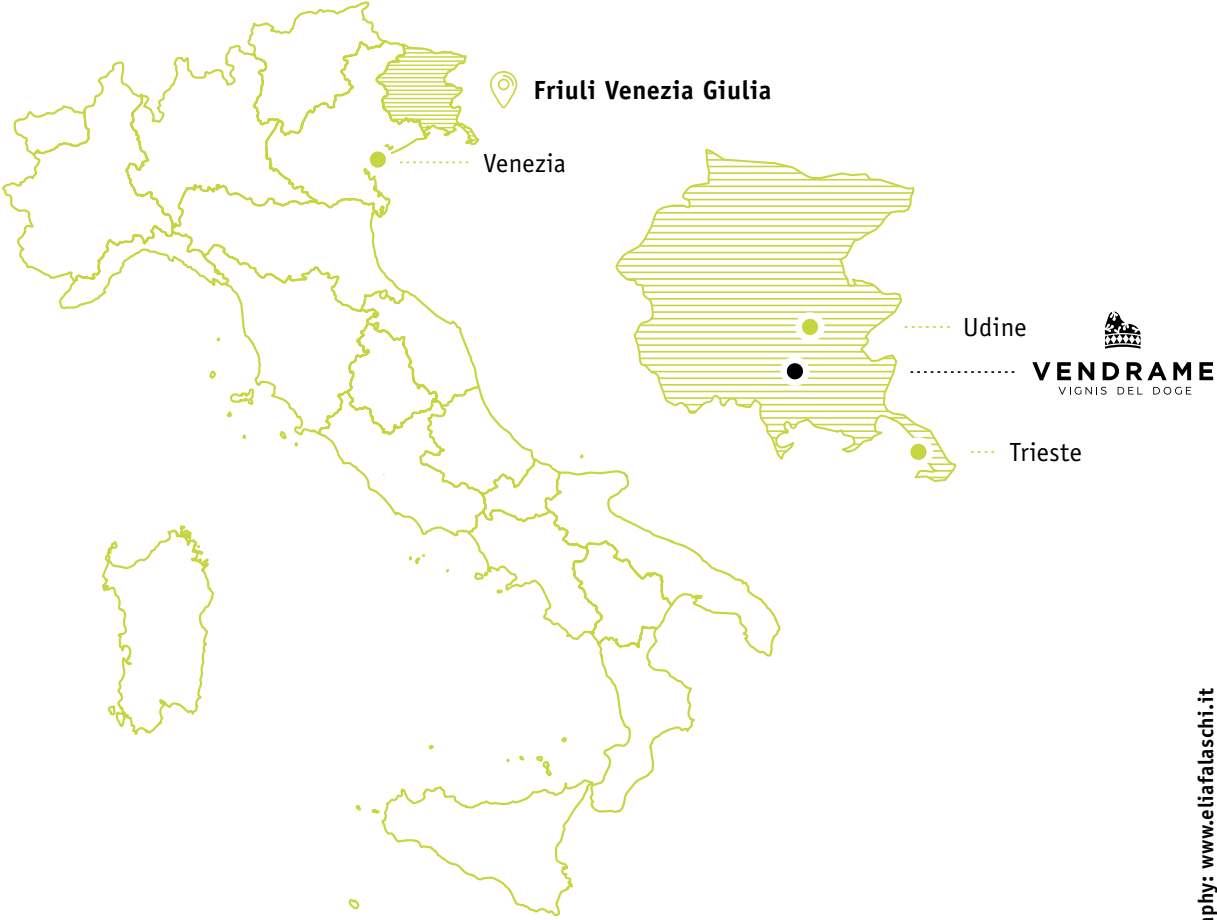


The Tagliamento river.

The area known as **Grave del Friuli** is alluvial in origin and stretches across the Tagliamento river that divides the Province of Udine from the Province of Pordenone.

The term **‘Grave’** comes from the Latin Gravis, **meaning the rounded stones that abound in the soil**. These stones have been rounded over the years by the erosive effects of the **Meduna, Cellina and Tagliamento rivers** that run through the flatlands of Friuli. With this high quantity of stones, **the soil** in this area increases the temperature difference between day and night, leading to particularly aromatic grapes and in turn to elegant wines with intense sensory properties.

Contacts.



VENDRAME VIGNIS DEL DOGE S.S.

Via Cartiera 14/B - 33033
Passariano di Codroipo (UD) - Italia
T/F +39 (0) 432 906642
E info@vendramevini.it



Website: www.vendramevini.it



