



Vineyards and Villa Manin.



The Vendrame family.
Simone, Lidia, Elia, Gino.

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.**

The White Wines.



FRIULANO

Native.

- GRAPE VARIETY: 100% FRIULANO
- APPELLATION: DOC FRIULI
- 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 yellow with some greenish tinges; complex floral bouquet with strong notes of bitter almond; harmonious in the mouth with very refreshing acidity.

- TEMPERATURE:** 10 - 12°C.
- PAIRINGS:**



RIBOLLA GIALLA

Native.

- GRAPE VARIETY: 100% RIBOLLA GIALLA
- APPELLATION: IGT VENEZIA GIULIA
- 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; 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.

- TEMPERATURE:** 10 - 12°C.
- PAIRINGS:**



MALVASIA

Native.

- 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.

- TEMPERATURE:** 10 - 12°C.
- PAIRINGS:**



SAUVIGNON

- GRAPE VARIETY: 100% SAUVIGNON
- 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 yellow, unmistakable aromatic bouquet composed of ripe fruit, pineapple, peach and green bell pepper; in the mouth, sapid and spicy with a refreshing level of acidity.

- TEMPERATURE:** 10 - 12°C.
- PAIRINGS:**



PINOT GRIGIO

- GRAPE VARIETY: 100% PINOT GRIGIO
- APPELLATION: DELLE VENEZIE DOC – 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: 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.

- TEMPERATURE:** 10 - 12°C.
- PAIRINGS:**



CHARDONNAY

- 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.

- TEMPERATURE:** 10 - 12°C.
- PAIRINGS:**

Select red wines.



MORO

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.

TEMPERATURE:
16 - 18°C.

PAIRINGS:
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Red Wines



REFOSCO DAL PEDUNCOLO ROSSO

Native.

GRAPE VARIETY: 100% REFOSCO
DAL PEDUNCOLO ROSSO

APPELLATION: FRIULI DOC

TYPE OF WINE: DRY RED

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.

TEMPERATURE:
16 - 18°C.

PAIRINGS:
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TEMPERATURE:
16 - 18°C.

PAIRINGS:
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CABERNET FRANC

GRAPE VARIETY: 100% CABERNET FRANC

APPELLATION: FRIULI DOC

TYPE OF WINE: DRY RED

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.



TEMPERATURE:
16 - 18°C.

PAIRINGS:
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MERLOT

GRAPE VARIETY: 100% MERLOT

APPELLATION: FRIULI DOC

TYPE OF WINE: DRY RED

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.

Sparkling Wines



TEMPERATURE:
serve ice-cold

PAIRINGS:
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RIBOLLA GIALLA SPUMANTE

Native.

GRAPE VARIETY: 100% RIBOLLA GIALLA

APPELLATION: VENEZIA GIULIA IGT

TYPE OF WINE: WHITE SPARKLING

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 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.



TEMPERATURE:
serve ice-cold

PAIRINGS:
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PROSECCO

GRAPE VARIETY: 100% GLERA

APPELLATION: PROSECCO DOC

TYPE OF WINE: SPARKLING WINE

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 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.

Sweet Wines



TEMPERATURE:
10 - 12°C.

PAIRINGS:
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VERDUZZO FRIULANO

Native.

GRAPE VARIETY:
100% VERDUZZO FRIULANO

APPELLATION: FRIULI DOC

TYPE OF WINE: SWEET WHITE

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.

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



**VENDRAME
VIGNIS DEL DOGE S.S.**

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