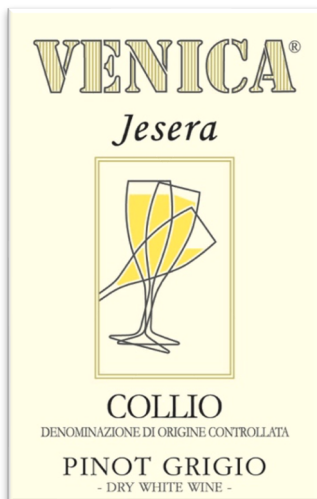


VENICA & VENICA

— DOLEGNA, COLLIO, FRIULI, ITALY —

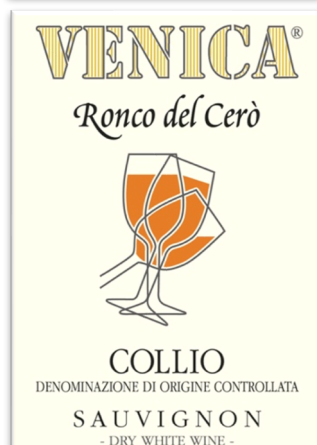
Venica & Venica is one of Friuli's most well-known and respected estates, a family-owned operation whose ambition and dedication to sustainability run even deeper than their history in the Collio. Renowned for turning out highly textural and aromatic whites, their vineyards are a kaleidoscope of the vast potential of winemaking in this area, upheld by an impeccable adherence to organic practices and respect for the environment. The family's natural sense of hospitality carries over in everything that they do, adding a special component to the azienda. The estate was founded in 1930 when Daniele Venica purchased Ronco del Cero in the Dolegna district of Collio. The winemaking adventures didn't truly take off until 1977 when Gianni and Giorgio Venica - Daniele's grandsons – took the reins, immediately ensuring a promising future for the estate's vines. The brothers' passion was thanks to their father, who had willed the property to be an agricultural estate and always maintained a futuristic vision for the family's activity. Giorgio's son, Giampaolo, has now stepped in and continues the family legacy with an incomparable verve and passion. A globetrotting spokesperson not only for Venica but for the entire region of Friuli, Giampaolo's smile and passion for wine is known around the world.



Pinot Grigio 'Jesera' 2025

Most of this Pinot Grigio comes from a single, two-hectare vineyard named "Jesera" but fruit is also sourced from four neighboring vineyards. "Jesera" translates to "little lake" in Slovenian and the name of the wine references that this vineyard is at the base of a valley next to a stream. The Pinot Grigio's color comes from a prolonged maceration, up to 24 hours in some vintages. Around 10 % of the wine is aged in large barrels (20-27 hectoliter) while the rest stays in stainless steel.

92 Points – '24 Vinous – *“Opens with a refreshing bouquet of wildflowers, stone dust and nuances of gingery spice. It's soft textured with a silken wave of ripe pit fruits underscored by tactile mineral tones and a core of brisk acidity. This finishes long and perfumed, leaving a subtle grippiness as hints of Asian pear slowly fade.”*



Sauvignon 'Ronco del Cero' 2024

Ronco del Cerò is the name of hill that Daniele Venica bought in 1929 and became his first site for Sauvignon Blanc. This wine is fermented on its lees entirely in stainless steel.

92 Points – '23 Vinous – *“The subtleties keep this glass in constant motion, impressing with notes of lemon oil, sweet smoke and dusty sage. It is spicy within, with a citrus twang up front and perfumed inner florals arching across a core of tart orchard fruits, adding pinching tension toward the close. Hints of green melon curl the tongue, leaving a minty freshness and the palate salivating.”*