VIA ALPINA

— COLLI ORIENTALI, FRIULI, ITALY —

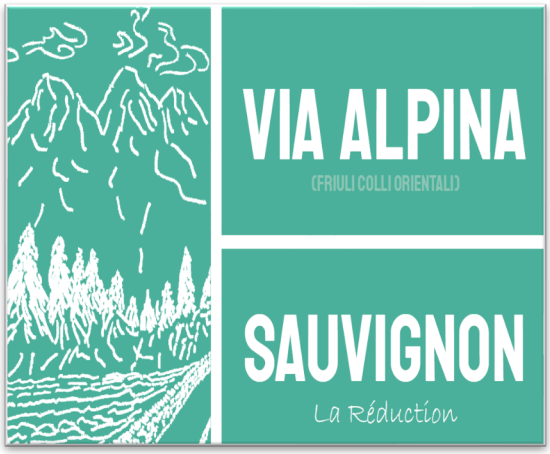


Via Alpina is the brainchild of Giampaolo Venica, a project that stands parallel (although separate) to his deeply personal venture, Dalia Maris. Via Alpina was born with the intention to produce wines from Friuli valorizing the freshest areas in Colli Orientali, which not only possess a true expression of the character of the climate but also a great value! These are everyday wines made with fruit sourced from growers who farm responsibly and organically, in line with Giampaolo's ideas and standards and most importantly, that maintain a sense of place. The 'Alpine Way' (Alpine Road) is symbolic of driving through Friuli heading north into the mountains. All wines are varietal-specific and native to Friuli: Pinot Grigio, Sauvignon Blanc, plus Ribolla Gialla which debuted with the 2024 vintage, and shows another character of Friuli. Without losing a sense of place, the Via Alpina lineup can offer a more "approachable" wine for every day, immediate drinking. Nestled in Italy's far northeast, the Colli Orientali del Friuli is defined by rolling hills full of "ronche," or tiny mountain tops where vineyards are often terraced to combat erosion. The soils here—ancient layers of marl and sandstone known locally as ponca—give wines their hallmark minerality and structure. Warm days paired with crisp nights preserve acidity and aromatic intensity, producing whites of remarkable precision. This unique interplay of climate and soil makes the Colli Orientali one of Italy's most distinctive and expressive wine regions.



Pinot Grigio 2024

Sourced exclusively from hillside sites in Collio and Colli Orientali, where vines range from 12 to 25 years old. Grapes are destemmed without maceration, gently pressed, and aged eight months in stainless steel on the lees with occasional bâtonnage. Bright notes of lemon zest, green apple, peach, and mountain herbs. Known for its high acidity and dry, stony finish. The wine is highly regarded for distinguishing itself from mass-market Pinot Grigios by having no oak and no sweetness. Fermented and aged entirely in stainless steel, it preserves the natural brightness and minerality imparted by the cooling mountain breezes in the foothills of the Alps.



Sauvignon 2025

Coming from two organically farmed vineyards in Rosazzo and Prepotto (Friuli Colli Orientali), with southeast and east-southeast exposures that Giampaolo Venica favors for their precision and leaner style. These Sauvignon Blanc vines are 15 to 20 years old, the result of massal selections for added complexity. Grapes are destemmed, lightly pressed without maceration, and aged eight months in stainless steel on the lees with bâtonnage. A wine of delightful contrasts. There's great concentration and body, but there's also zesty acidity. The fruit profile is very Sancerre-like -- more pear, green apple, and tangerine than grapefruit, passion fruit, and lime. Add in a nice little sprinkling of mineral, and it all adds up to a wonderful vinous experience.



Ribolla Gialla 2024

Known for its large clusters, subtle aromatics, and firm tannins, Ribolla is whole cluster pressed without maceration, then fermented and aged for seven months in stainless steel on the lees with bâtonnage as needed. Features crisp acidity, bright citrus and stone-fruit flavors, and a signature flinty minerality that pairs perfectly with seafood. Unlike traditional orange or macerated styles of Ribolla Gialla, this wine is made in a clean, crisp, stainless-steel-aged style to emphasize the grape's natural purity and texture.