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# Castello di Spessa

Castello di Spessa wines age in the Middle-age cellars and in the secret bunker, which was only rediscovered in 1987 during major restoration works of the castle. Located at about 18 metres below ground level, at a constant temperature of 14 C°, the bunker is the ideal environment where the Castello di Spessa premium wines age to perfection.

Castello di Spessa wines are made from the grapes we grow on our estate, which stretches over the Collio DOC and Friuli Isonzo DOC appellations.





**LA BOATINA PINOT GRIGIO  
FRIULI DOC ISONZO**

GRAPES: Pinot Grigio

VINIFICATION: Grapes are delicately picked in order to maintain their integrity. Before fermentation the must is obtained with a cold decantation. Fermentation happens at a controlled temperature of 16/18 °C.

AGEING: The wine ages in fine lees, in order to enfatizzarei the extracted aromas.

TASTING NOTES: Distintly marked bouquet. Reminiscent of acacia flowers. The taste is dry, gentle, full, pleasantly bitter is, with a notable hint of Artemisia.

ALCOHOLIC CONTENT: 13% vol.



**LA BOATINA FRIULANO  
FRIULI DOC ISONZO**

GRAPES: Friulano

VINIFICATION: Grapes are delicately picked in order to maintain their integrity. Before fermentation the must is obtained with a cold decantation. Fermentation happens at a controlled temperature of 16/18 °C.

AGEING: The wine ages in fine lees, in order to enfatizzarei the extracted aromas.

TASTING NOTES: Straw yellow with greenish highlights. The nose reveals layers of flowers and fruit with undertones of wisteria and rose. The soft, buttery palate is nicely complex with a fresh, savory finish.

ALCOHOLIC CONTENT: 13% vol.



**LA BOATINA MERLOT  
FRIULI DOC ISONZO**

GRAPES: Merlot

VINIFICATION: Fermentation of the grapes at a controlled temperature of 28-30° C. After 2-3 weeks the wine is separated and put in stainless steel tanks.

AGEING: The wine ages in stainless steel tanks.  
TASTING NOTES: Intense ruby red colour. Full and fragrant bouquet with a delicate fragrance of berries. It has pleasant, dry, bodied, harmonious, and sapid taste. It is herbaceous and light both on the nose and palate.

ALCOHOLIC CONTENT: 13



**LA BOATINA CABERNET  
FRIULI DOC ISONZO**

GRAPES: Cabernet

VINIFICATION: Fermentation of the grapes at a controlled temperature of 28-30° C. After 2-3 weeks the wine is separated and put in stainless steel tanks.

AGEING: The wine ages in stainless steel tanks.  
TASTING NOTES: Intense ruby red. Full and fragrant bouquet with a very intense herbaceous aroma. Dry, bodied, tannic, sapid taste.

ALCOHOLIC CONTENT: 13.5

**OTHER WINES OF LA BOATINA LINE:  
SAUVIGNON FRIULIDOC ISONZO,  
RIBOLLA GIALLA IGT VENEZIA GIULIA,  
CHARDONNAY FRIULI DOC ISONZO**



**CLASSIC RIBOLLA GIALLA IGT  
VENEZIA GIULIA**

GRAPES: Ribolla Gialla  
VINIFICATION: Fermentation in stainless steel tanks with controlled temperature at 16-18° C.  
AGEING: Aging in stainless steel tanks on noble lees until March.  
TASTING NOTES: Straw yellow with greenish notes. It has delicate floral notes on the nose and is fresh with persistent acidity.  
ALCOHOLIC CONTENT: 13



**CLASSIC FRIULANO DOC  
FRIULI ISONZO**

GRAPES: Friulano  
VINIFICATION: After a soft pressing of the grapes, fermentation takes place in stainless steel tanks at a controlled temperature of 16-18° C.  
AGEING: Aging in steel tanks on the noble lees until March.  
TASTING NOTES: Intense straw yellow. The nose denotes hints of apple, pear and white fruit. On the palate it is broad and velvety with excellent freshness.  
ALCOHOLIC CONTENT: 14.5



**CLASSIC CABERNET SAUVIGNON DOC  
FRIULI**

GRAPES: Cabernet Sauvignon  
VINIFICATION: Fermentation in stainless steel tanks with controlled temperature at 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place.  
AGEING: Subsequently it is aged in oak barrels for 12 months.  
TASTING NOTES: Intense ruby color. The nose has notes of ripe red fruit, sweet spices and dried red flowers. In the mouth it enters warm and soft with fruity notes of plum and small red fruits in alcohol. Warm spicy notes of vanilla and cinnamon. Long wide and soft finish.  
ALCOHOLIC CONTENT: 13.5



**CLASSIC MERLOT DOC  
FRIULI ISONZO**

GRAPES: Merlot  
VINIFICATION: Fermentation in stainless steel tanks at a controlled temperature of 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place.  
AGEING: Subsequently it ages in cask for 12 months.  
TASTING NOTES: Intense ruby red color. The nose has fruity and balsamic notes. On the palate it is velvety with notes of cherries, blueberries and red flowers. Warm and elegant, it closes soft and long.  
ALCOHOLIC CONTENT: 13.5

**OTHER WINES OF CLASSIC LINE:  
CHARDONNAY DOC FRIULI ISONZO,  
PINOT GRIGIO DOC FRIULI ISONZO,  
SAUVIGNON DOC FRIULI ISONZO**



**CLASSIC PERTÈ  
SPUMANTE RIBOLLA GIALLA**

GRAPES: Ribolla Gialla  
 VINIFICATION: The grapes are pressed with a soft process to preserve the integrity of the skins. Before fermentation, the must obtained is cold decanted. Fermentation takes place at a controlled temperature of 18 ° C.  
 AGEING: Subsequently, the wine is decanted and left to mature on the fine lees until March. The second fermentation takes place in an autoclave at low temperature for about two months.  
 TASTING NOTES: Pale straw yellow color with fine and persistent perlage. On the nose, delicate notes of hawthorn and white peaches. The fresh and delicate palate has a pleasant aromatic length.  
 ALCOHOLIC CONTENT: 12.5



**COLLIO YELLOW HILLS  
RIBOLLA GIALLA DOC COLLIO**

GRAPES: Ribolla Gialla  
 VINIFICATION: Fermentation in stainless steel tanks at a controlled temperature of 16-18 ° C.  
 AGEING: It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.  
 TASTING NOTES: An old grape variety that adds to the prestige of Friuli's wine growing heritage. The bright straw yellow colour is accompanied by a characteristic nose of delicate meadow flowers with citrusy undertones, and a full- flavoured juicy palate with a long finish.  
 ALCOHOLIC CONTENT: 13



**COLLIO RASSAUER  
FRIULANO DOC COLLIO**

GRAPES: Friulano  
 VINIFICATION: Fermentation in stainless steel tanks at controlled temperature at 15 C.  
 AGEING: A part of the must is kept in contact with the skins for a few days during fermentation, to extract more aromas. It is refined in steel until the end of March on the fine lees and then in the bottle.  
 TASTING NOTES: Straw yellow colour with subtle golden highlights, accompanied by a complex nose combining fruity hints of apricots and peaches with floral and mineral notes. The weighty palate vaunts perfect acidic grip, ensuring excellent length.  
 ALCOHOLIC CONTENT: 14.5



**COLLIO SEGRÈ  
SAUVIGNON DOC COLLIO**

GRAPES: Sauvignon  
 VINIFICATION: Low temperature maceration during which a part of the must is kept in contact with the skins to extract more aromas. Fermentation in stainless steel tanks at a controlled temperature of 14-16° C.  
 AGEING: It is refined in steel until the end of March on the fine lees and then in the bottle.  
 TASTING NOTES: Intense straw yellow with greenish notes The nose enters decided with concentrated notes of peach, grapefruit accompanied by the typical floral and vegetal hints of the variety. In the mouth, wide, fresh and vertical with full and citrusy extension.  
 ALCOHOLIC CONTENT: 13.5



**COLLIO SANTAROSA  
PINOT BIANCO DOC COLLIO**

GRAPES: Pinot Bianco  
 VINIFICATION: Fermentation in stainless steel tanks at a controlled temperature of 16-18° C.  
 AGEING: It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.  
 TASTING NOTES: Straw yellow with golden notes, the nose is large and intense with sweet tropical and floral notes. On the palate extremely refined with fruity notes of white apple, pear and floral of acacia flowers. Soft and velvety, it has an excellent persistence.  
 ALCOHOLIC CONTENT: 14



**COLLIO JOY  
PINOT GRIGIO RAMATO DOC COLLIO**

GRAPES: Pinot Grigio  
 VINIFICATION: A skin maceration is carried out for 10-15 hours at 6 ° in order to extract color and a wider and more complex bouquet of aromas with typical hints of red fruits. Fermentation in steel at 16/18 °C.  
 AGEING: It is refined on noble lees in steel tanks until March.  
 TASTING NOTES: Straw yellow with coppery highlights. Characteristic nose with fruity notes of ripe pears and pomegranates. The warm, balanced, full- flavoured palate is savoury and concentrated, with hints of red berries.  
 ALCOHOLIC CONTENT: 14



**COLLIO CASANOVA  
PINOT NERO DOC COLLIO**

GRAPES: Pinot Nero  
 VINIFICATION: Fermentation at around 25° C in oak barrels with daily manual punching down. Maceration for a period of 15-20 days and subsequent fermentation in stainless steel.  
 AGEING: The wine is then transferred to barriques and left to rest in the bunker of Castello di Spessa for 12 months.  
 Bottled without filtration, so as to preserve its integrity, it is then further refined in the bottle for a few months before being marketed.  
 TASTING NOTES: Bright ruby colour, accompanied by a full nose with hints of red berries and pleasant spicy undertones. The palate displays velvety, closewoven tannins, and an elegant fruity finish.  
 ALCOHOLIC CONTENT: 13.5



**COLLIO TORRIANI  
MERLOT DOC COLLIO**

GRAPES: Merlot  
 VINIFICATION: Fermentation takes place at 28 ° C, partly in oak barrels, partly in stainless steel. After 15-20 days the must is separated from the skins and after malolactic fermentation, the wine is racked into Nevers, Allier and Tronçais oak barriques  
 AGEING: The wine ages in the castle bunker where it remains for 24 months; subsequently it is bottled without filtration and aged in the bottle.  
 TASTING NOTES: Deep ruby colour with a deep, vibrant nose offering notes of ripe red and black berry fruit, from cherries to blackberries. The firm, mouthfilling palate is elegant and well-orchestrated.  
 ALCOHOLIC CONTENT: 14



**RISERVA SANSERFF  
ROSSO DEL CASTELLO DOC COLLIO**

GRAPES: merlot - cabernet sauvignon  
 VINIFICATION: Fermentation without grape stalks and grape seeds at about 28 °C. Maceration for a period of 15/20 days and fermentation in stainless steel tanks. The wine is transferred to barriques (Nevers, Allier and Tronçais with medium toast levels) and left to rest for 36 months.  
 AGEING: Assemblage of the final blend takes place in stainless steel tanks. Bottled without filtration, so as to preserve the flavour, then it is ageing in the cellars of the Castle for a long before being released.  
 TASTING NOTES: Warm nose with hints of ripe fruit, particularly cherries and currants, and spicy undertones of liquorice, vanilla and cocoa powder.  
 ALCOHOLIC CONTENT: 14.5



**RISERVA SANSERFF  
BIANCO DEL CASTELLO DOC COLLIO**

GRAPES: pinot bianco - ribolla gialla  
 VINIFICATION: Triage table to select only the very best grapes. Maceration on the skins for one night. The grapes are soft-pressed to preserve the integrity of the skins and obtain a very gentle crushing of the same. The must is removed from the lees at low temperatures in stainless steel tanks. Racking directly into barrique where both alcoholic and malolactic fermentation take place.  
 AGEING: Remains in barrique from 36 months. Settling only if required. Bottling with only light filtration followed by bottle ageing for 36 months.  
 TASTING NOTES: An exceptionally powerful, firmly structured wine with a complex nose dominated by notes of ripe tropical fruit. The palate is extremely elegant, due to its particularly piquant, acidulous finish.  
 ALCOHOLIC CONTENT: 14.5