

2009 FRIULI COLLI ORIENTALI SOTTOCASTELLO ROSSO

Rating: 90 points

The 2009 Friuli Colli Orientali Sottocastello Rosso (100% Merlot, aged 18 months in oak) boasts an inky dark color and opens to raw tones of blackberry and plum. There's crushed espresso bean, bitter chocolate and a rustic note of carob seed or cardamom as well. The wine is definitely on the heavily, velvety side but it also settles into a better sense of balance after a little aeration in the glass. In fact, it ultimately reveals an elegant and intriguing side with more mixed spice and fruit energy than you might find in Merlot from more southern points in Italy.

Drink: 2014-2018

Monica Lerner

2006 SCHIOPPETTINO

Rating: 89 points

The 2006 Schioppettino is a dense, full-bodied offering packed with the essence of blueberry jam, licorice, spices and new leather. The wine reveals impressive density and richness, with a long, polished finish. Some wild elements remain, yet this is a very strong effort at this level.

Anticipated maturity: 2009-2012

Antonio Galloni

2012 FRIULI COLLI ORIENTALI FRIULANO

Rating: 89 points

The 2012 Friuli Colli Orientali Friulano shows dusty mineral notes at the start followed by pear and white melon. Dried oregano and basil also make faint appearances and there's a touch of zesty spice on the close. In the mouth, this luminous white wine offers medium body and great energy that carries it forward. The 14% alcohol definitely leaves its mark.

Drink: 2014-2016

Monica Lerner

2012 FRIULI COLLI ORIENTALI SAUVIGNON

Rating: 88 points

The 2012 Friuli Colli Orientali Sauvignon pours into the glass with gleaming luminosity and bright aromas of exotic fruit, green herb, tomato leaf and honeydew melon. In terms of Italian Sauvignon, this wine offers just about everything you could ask for: Freshness, vibrant aromas and a silky mouth-feel.

Drink: 2014-2016

Monica Lerner

2010 FRIULI COLLI ORIENTALI SCHIOPPETTINO DI PREPOTTO

Rating: 87 points

The 2010 Friuli Colli Orientali Schioppettino di Prepotto exhibits a black ruby color and very perfumed tones of church incense, crushed black pepper and dried berries. Those perfumed fragrances slowly move towards rose potpourri and moist sandalwood the more the wine warms in the glass. From the heart of the Schioppettino growing area, this is a very unique and highly aromatic expression of the grape. Bitter tannins and sour fruit make a rather dramatic appearance in the mouth. This wine is aged in barrel for one year and you can feel that oak spice.

Drink: 2014-2018

Monica Lerner

VIGNA
TR A V E R S O

TASTING NOTES
ROBERT PARKER'S WINE ADVOCATE



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