

# Terre del Faet

## Collio Vino da Uve Autoctone

The tiny cellar of Terre del Faet is located in the Collio region of Friuli, the borderland between Italy and Slovenia in the northeast region of Italy. It is here where the very young and ambitious Andrea Drius crafts his impressive wines. 2011 was his first vintage, he was brave and determined to take on the project that was once run by his grandparents and has since made serious strides both in the vineyard and cellar to provide the very best expression of his terroir.

Andrea produces five white wines, Friulano, Malvasia, Ribolla Gialla, Vino da Uve Autoctone and Pinot Bianco, and one red wine, Merlot, from his 6 hectares of vines averaging between 50 and 100 years of age. He takes a very natural and hands off approach to winemaking and allows for all of his wines to remain on the lees for the entirety of their life in barrel and tank. Andrea believes this practice not only adds complexity but also protects and preserves the wines as they age, eliminating the need for additional sulfites. With a strong connection to tradition, land and family, Andrea is a serious talent, destined for continued greatness.



**Winery Location:** Cormons, Collio, Friuli, Italy

**Name of Wine:** Represents a white blend from Collio

**Grape(s):** 65% Friulano, 25% Malvasia, 10% Ribolla Gialla

**Designation:** Collio DOC

**Vineyard Sources:** This wine is sourced from the oldest family vines located in the Pradis area, Monte Quarin

**Vineyard Size:** 0.4 hectares, 60-90m above sea level

**Age of Vines:** Oldest vines up to 70 years

**Soil:** Ponca, a combination of marl and sandstones with traces of marine fossils

**Skin Maceration Time:** None

**Fermentation & Aging:** Temperature controlled fermentation for 10-15 days, the wine ages on the lees for 12 months 15% in neutral French tonno and the other 85% in stainless steel and cement tanks

**Annual Production:** 4,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 40-50

Filtration agents? Light filtration during bottling

Stabilization agents? None

Yeast utilized - Locally selected indigenous yeast

**Organic/Biodynamic?** Organic but not certified



1. Collio (Goriziano)
2. Colli Orientali
3. Isonzo
4. Aquileia
5. Grave
6. Lison- Pramaggiore

# Terre del Faet

## Friulano

The tiny cellar of Terre del Faet is located in the Collio region of Friuli, the borderland between Italy and Slovenia in the northeast region of Italy. It is here where the very young and ambitious Andrea Drius crafts his impressive wines. 2011 was his first vintage, he was brave and determined to take on the project that was once run by his grandparents and has since made serious strides both in the vineyard and cellar to provide the very best expression of his terroir.

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1. Collio (Goriziano)
2. Colli Orientali
3. Isonzo
4. Aquileia
5. Grave
6. Lison-Pradigione

**Winery Location:** Cormons, Collio, Friuli, Italy

**Name of Wine:** Takes the name of the grape

**Grape(s):** 100% Friulano

**Designation:** Collio DOC

**Vineyard Sources:** Vineyards are located in the Pradis area of Collio

**Vineyard Size:** 2.2 hectares, 60-90m above sea level

**Age of Vines:** Oldest vines up to 60 years

**Soil:** Ponca, a combination of marl and sandstones with traces of marine fossils

**Skin Maceration Time:** None

**Fermentation & Aging:**

Temperature controlled fermentation for 10-15 days, the wine ages on the lees for 12 months 15% in neutral French tonno and the other 85% in stainless steel and cement tanks

**Annual Production:** 10,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 40-80

Filtration agents? Light filtration during bottling

Stabilization agents? Bentonite

Yeast utilized - 40% of the wine starts fermentation with wild yeasts, the remaining from selected indigenous yeast

**Organic/Biodynamic?** Organic but not certified

# Terre del Faet

## Malvasia

The tiny cellar of Terre del Faet is located in the Collio region of Friuli, the borderland between Italy and Slovenia in the northeast region of Italy. It is here where the very young and ambitious Andrea Drius crafts his impressive wines. 2011 was his first vintage, he was brave and determined to take on the project that was once run by his grandparents and has since made serious strides both in the vineyard and cellar to provide the very best expression of his terroir.

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**Winery Location:** Cormons, Collio, Friuli, Italy

**Name of Wine:** Takes the name of the grape

**Grape(s):** 100% Malvasia

**Designation:** Collio DOC

**Vineyard Sources:** Vineyards are located in the Faet and Bosc di Sot area of Collio

**Vineyard Size:** 1.3 hectares, 60-90m above sea level

**Age of Vines:** Oldest vines up to 60 years

**Soil:** Ponca, a combination of marl and sandstones with traces of marine fossils

**Skin Maceration Time:** None

**Fermentation & Aging:** Temperature controlled fermentation for 10-30 days, the wine ages on the lees for 8 months 15% in neutral French tonno and the other 85% in stainless steel and cement tanks

**Annual Production:** 8,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 40-80

Filtration agents? Light filtration during bottling

Stabilization agents? Bentonite

Yeast utilized - 40% of the wine starts fermentation with wild yeasts, the remaining from selected indigenous yeast

**Organic/Biodynamic?** Organic but not certified



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# Terre del Faet

## Pinot Bianco

The tiny cellar of Terre del Faet is located in the Collio region of Friuli, the borderland between Italy and Slovenia in the northeast region of Italy. It is here where the very young and ambitious Andrea Drius crafts his impressive wines. 2011 was his first vintage, he was brave and determined to take on the project that was once run by his grandparents and has since made serious strides both in the vineyard and cellar to provide the very best expression of his terroir.

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**Winery Location:** Cormons, Collio, Friuli, Italy

**Name of Wine:** Takes the name of the grape

**Grape(s):** 100% Pinot Bianco

**Designation:** Collio DOC

**Vineyard Sources:** Vineyards located in the Pradis area of Collio

**Vineyard Size:** 0.8 hectares, 60-90m above sea level

**Age of Vines:** Oldest vines up to 60 years

**Soil:** Ponca, a combination of marl and sandstones with traces of marine fossils

**Skin Maceration Time:** None

**Fermentation & Aging:** Temperature controlled fermentation for 10-15 days, the wine ages on the lees for 12 months 15% in neutral French tonno and the other 85% in stainless steel and cement tanks

**Annual Production:** 4,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 40-80

Filtration agents? Light filtration during bottling

Stabilization agents? Bentonite

Yeast utilized - 40% of the wine starts fermentation with wild yeasts, the remaining from selected indigenous yeast

**Organic/Biodynamic?** Organic but not certified



1. Collio (Goriziano)
2. Colli Orientali
3. Isonzo
4. Aquileia
5. Grave
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# Terre del Faet

## Ribolla Gialla

The tiny cellar of Terre del Faet is located in the Collio region of Friuli, the borderland between Italy and Slovenia in the northeast region of Italy. It is here where the very young and ambitious Andrea Drius crafts his impressive wines. 2011 was his first vintage, he was brave and determined to take on the project that was once run by his grandparents and has since made serious strides both in the vineyard and cellar to provide the very best expression of his terroir.

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**Winery Location:** Cormons, Collio, Friuli, Italy

**Name of Wine:** Takes the name of the grape

**Grape(s):** 100% Ribolla Gialla

**Designation:** Collio DOC

**Vineyard Sources:** Vineyards located in the Pradis area of Collio

**Vineyard Size:** 0.8 hectares, 60-90m above sea level

**Age of Vines:** Oldest vines up to 60 years

**Soil:** Ponca, a combination of marl and sandstones with traces of marine fossils

**Skin Maceration Time:** None

**Fermentation & Aging:** Temperature controlled fermentation for 10-15 days, the wine ages on the lees for 12 months 15% in neutral French tonno and the other 85% in stainless steel and cement tanks

**Annual Production:** 4,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 40-80

Filtration agents? Light filtration during bottling

Stabilization agents? Bentonite

Yeast utilized - 40% of the wine starts fermentation with wild yeasts, the remaining from selected indigenous yeast

**Organic/Biodynamic?** Organic but not certified



1. Collio (Goriziano)
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# Terre del Faet

## Rosso del Faet

The tiny cellar of Terre del Faet is located in the Collio region of Friuli, the borderland between Italy and Slovenia in the northeast region of Italy. It is here where the very young and ambitious Andrea Drius crafts his impressive wines. 2011 was his first vintage, he was brave and determined to take on the project that was once run by his grandparents and has since made serious strides both in the vineyard and cellar to provide the very best expression of his terroir.

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1. Collio (Goriziano)
2. Colli Orientali
3. Isonzo
4. Aquileia
5. Grave
6. Lison- Pramaggiore

**Winery Location:** Cormons, Collio, Friuli, Italy

**Name of Wine:** Refers to the color of the wine

**Grape(s):** 100% Merlot

**Designation:** Collio DOC

**Vineyard Sources:** Vineyards located in the Pradis area of Collio

**Vineyard Size:** 0.7 hectares, 60-90m above sea level

**Age of Vines:** Oldest vines up to 60 years

**Soil:** Ponca, a combination of marl and sandstones with traces of marine fossils

**Skin Maceration Time:** 15-25 days

**Fermentation & Aging:**

Non temperature controlled spontaneous fermentation followed by an additional 12 months in cement tanks. The wine then spends 12 months in neutral French barriques before returning to cement for blending prior to bottling

**Annual Production:** 4,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 40-80

Filtration agents? Light filtration during bottling

Stabilization agents? None

Yeast utilized - Locally selected indigenous yeast

**Organic/Biodynamic?** Organic but not certified