



P L O Z N E R



HIGH-QUALITY LINE

MALPELO

Pinot Grigio IGT Venezia Giulia

Pinot grigio the way it used to be made in the 1970s, allowing it to macerate overnight on the skins. The colour changes, assuming a coppery, onion-skin hue, and the "juice" as well: it definitely shows more character than the usual Pinot Grigios. The aromas are more confident and evolved even when the wine is young, and its full body and intriguing, subtle tannins make the ideal partner for fat-rich fish and fried dishes.

GRAPE TYPE	Pinot Grigio
PRODUCTION	6,000 750 ml. bottles
ALCOHOL CONTENT	13.00%

*Rosso Malpeło, a character in an 1878 short story of the same name by Giovanni Verga, had red (*rosso*) hair and a very unruly character.

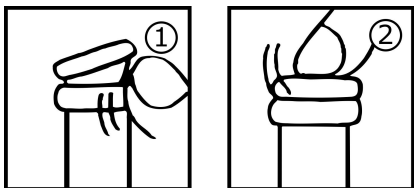
HIGH-QUALITY LINE

A limited-quantity production line with its

Feet on the ground, head in the clouds

Just like the vines.

These wines have their feet firmly planted on the ground: they are a product of 20 years of study in selecting the best clones, the ones that are the most suitable for our microclimate and soils. And they have their head in the clouds: they are young and dense-planted, with grapes that naturally lend themselves to experimentation, to our fantasy in the cellar. The result has surprised even us, wildly surpassing our expectations, since they display aromas and body quite out of the ordinary. And we decided to give this new generation a catchy, ironic feel. Serious wines, of course, but wines that don't take themselves too seriously.



In utilising this new line, Plozner is among the first wineries in Italy to adopt an innovative closure.

Safe and attractive, Vino-Lok is very practical as well, since it is easy for the consumer to remove and provides a hermetic re-sealing so that the wine's aromas and freshness are preserved, thus making it the ideal closure for consumption by the glass, both in the restaurant and at home.



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HIGH-QUALITY LINE

PEECORANERA

Merlot IGT Venezia Giulia

This wine is dedicated to Marco, for whom Merlot was THE wine par excellence.

Five lots of merlot, each showing fullness of palate and aromatic complexity, complement each other in this wine, all sourced from a cru with clayey soils, the most suitable of our plots for red wines.

After comparative experiments carried out in the cellars over the last few years, we decided to subject the five merlot lots, with equal amounts of each, to cold maceration, as well as to micro-oxygenation at the end of the alcoholic fermentation. That gave excellent results: superior tannins and anthocyanin extraction, as well more intense aromas. A brief stay in barriques added note of complexity and elegance to a merlot by any measure robust and powerful.

GRAPE TYPE	Merlot
PRODUCTION	3,000 750 ml. Bottles
ALCOHOL CONTENT	12.50%

*Available approximately from December 2006.

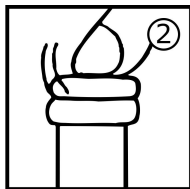
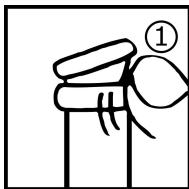
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MOSCABIANCA

Tocai IGT Venezia Giulia

The discussion over what to do with our tocai vineyard, dating back to far-off 1967, was quite lengthy. These vines represented, in a way, the cornerstone of our venerable winery and Lisio's legacy. Finally, we agreed that preserving our heritage necessitated a massive re-planting (at 6,000 vines/ha, versus the original 2,100). A third of the vines are of *our own* clone, obtained by massal selection from our very oldest vines, which after so many years among our rocks, are certainly at home here. Of the two other tocai cultivars, one is from the plains, traditional to the Grave area, elegant and aromatic, while the second, more powerful and full-bodied, originates in the hills. All three were deliberately planted in our least fertile soils, which will ensure beautifully crisp, elegant wines.

GRAPE TYPE	Tocai
PRODUCTION	9,000 750 ml. bottles
ALCOHOL CONTENT	12.50%

**In Italian, *mosca bianca*, or white moth, signifies something rare, out of the ordinary

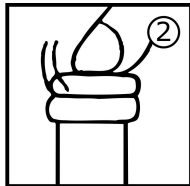
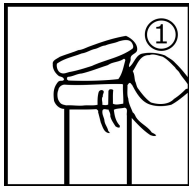
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HIGH-QUALITY LINE

BASTIANO

Refosco IGT Venezia Giulia

A challenge, to create a red wine that would go well with fish. We started with our youngest refosco vineyard, whose grapes, naturally, were light in tannin but high in acidity for a red grape, perfect for a light-bodied red wine that would maintain its freshness for some time. Cold maceration and maturation in stainless steel produced an elegant Refosco redolent of fresh fruit and a subtle hint of rose petals. A great alternative to white wines, accompanying fish dishes and particularly fat-rich fish such as eels.

GRAPE TYPE	Refosco
PRODUCTION	6,000 750 ml. bottles
ALCOHOL CONTENT	12.50%

*The Italian term *bastian contrario* comes from the name of a criminal; it refers to someone who is determined to espouse opinions and behaviour contrary to that of the majority.

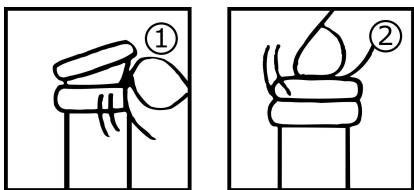
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QUATTROPERUNO UNO

Sauvignon IGT Venezia Giulia

Up until 2004 our Sauvignon Blanc was sourced from vines of the R3 clone, planted in 1981; this was contrary to the practice in our area of utilising only French clones. R3 is a difficult cultivar, giving loose clusters and low yields, but, with time, it proved us right, and its Sauvignon Blanc became our winery standard-bearer. Between 2002 and 2003, in a vineyard of low-nutrient soils that are very distinctive, we planted three clones, at 6,000 vines/hectare, each of which contributes something different to the wine: one green and austere, another marked by fruity fragrances and delicate notes of pear, and the third a local clone with more typically varietal traits. Plus, we kept some Viognier, for greater body and roundness. The grapes were chilled with CO₂, macerated briefly on the skins, with all operations in stainless steel. The result was Quattroperuno (Four-for-one), which seems a distant cousin of our Sauvignon, come back from a warm, far-off country, loaded with tropical fruit. We recommend it with fruit and with salads made with fish.

GRAPE TYPE	Sauvignon, Viognier
PRODUCTION	9,000 750 ml. bottles
ALCOHOL CONTENT	12.50%

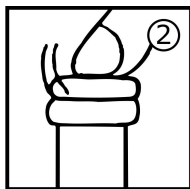
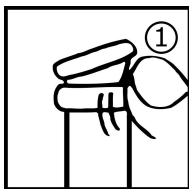
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TRADITIONAL LINE

TOCAI FRIULANO

DOC Friuli Grave

A very characterful white wine, from the native variety, typical of Friuli.

On the region's distinctive, stony soil in the Grave appellation, this grape maintains good acidity levels and preserves the delicate freshness of its subtle, fragrant green aromas for quite a long time.

Best enjoyed young.

GRAPE TYPE	100% Tocai friulano
CROP YIELD PRODUCTION	9 t./ha. 20,000 750-ml. bottles
TRAINING SYSTEM	Silvoz
HARVEST TIME	2 nd /3 rd week of September
GRAPES PICKED	Manually
VINIFICATION	The grapes are destalked and soft-pressed, and the free-run is fermented in temperature-controlled, stainless steel tanks, then sojourns in cement vats previous to bottling, seven months after harvest.
ALCOHOL CONTENT	12.50% by vol.
TASTING NOTES	Brilliant straw yellow in color, with greenish reflections, especially in youth. Persistent, fragrant nose reminiscent of Sauvignon, with peach and apple nuances. With oxygenation, the wine's almond and floral notes prevail. On the palate, it is mellow and structured, with a slightly bitter, almondy finish.
SERVING SUGGESTIONS	This is the classic Friulian apéritif. It is excellent with <i>prosciutto di San Daniele</i> , sausages and fresh cheese, as well as fish-based first courses and <i>antipasti</i> , soups and pasta dishes. Best served at 10-12 degrees Celsius.



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TRADITIONAL LINE

CHARDONNAY

DOC Friuli Grave

This is a noble wine with great personality and at the same time, liveliness and balance. The distinctively lissome body and elegant, inviting flavors make it unique.

GRAPE TYPE	100% Chardonnay
CROP YIELD PRODUCTION	10 t./ha. 100,000 750-ml. bottles
TRAINING SYSTEM	Silvoz
HARVEST TIME	1 st /2 nd week of September
GRAPES PICKED	Manually
VINIFICATION	Soft-pressed and vinified in stainless steel. Sometimes, in order to give more complexity to the nose and flavors, the wine undergoes partial malolactic fermentation. Bottled from the month of March following harvest.
ALCOHOL CONTENT	12.50% by vol.
TASTING NOTES	Straw yellow, with greenish reflections. The nose is intense, elegant, characteristic, with notes of citrus fruit and Golden Delicious apples, acacia and honey. In time, the bouquet evolves, becomes fuller and more complex, recalling sagebrush, dried fruit and nuts, particularly hazelnuts, as well as the herbaceous fragrance of sage leaves. Fresh, inviting flavors, good body, this wine acquires roundness and complexity with attentive bottle aging.
SERVING SUGGESTIONS	Best served at 10-12 degrees Celsius. It is an ideal apéritif and an excellent match with <i>antipasti</i> , first courses, vegetable <i>risotto</i> , shellfish and fish in general.



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TRADITIONAL LINE

SAUVIGNON

DOC Friuli Grave

A characterful, structured white.

In order to attain high quality levels, it requires painstaking care both in the vineyard, where its aromatic components develop, and in the winery, where the delicately fragrant nose is fine-tuned and maintained.

GRAPE TYPE	100% Sauvignon blanc
CROP YIELD PRODUCTION	10 t./ha. 40,000 750-ml. bottles
TRAINING SYSTEM	Silvoz
HARVEST TIME	1 st /2 nd week of September
GRAPES PICKED	Manually
VINIFICATION	Soft-pressed, vinified in stainless steel, then bottle-aged so as to guarantee aromatic evolution.
ALCOHOL CONTENT	12.50% by vol.
TASTING NOTES	<p>It is straw yellow with delicate greenish reflections in youth. The nose is clean and crisp, aromatic, very typical of the variety, with pronounced green opening notes of sage leaves, bell pepper, nettles, tomato leaves, evolving toward delicate, fruity aromas of pineapple, lime and lemongrass. Zesty, dry and lively, the palate reveals mineral notes, impressive balance, good body and fresh acidity, as well as perfect harmony of flavors and fragrance. Pleasing, complex and persistent finish.</p>
SERVING SUGGESTIONS	<p>Best served at 10 degrees Celsius. Makes a wonderful apéritif and ideally matches <i>antipasti</i>, flans, vegetable soups, asparagus, egg-based dishes, fish with sauce.</p>



P L O Z N E R



TRADITIONAL LINE

MERLOT

DOC Friuli Grave

Merlot is undoubtedly one of the world's noble wines, with a distinct personality and plenty of character. Full-bodied, with a rich, complex structure and bouquet of great finesse.

GRAPE TYPE

100% Merlot

CROP YIELD PRODUCTION

9 t./ha.
25,000 750-ml. bottles

TRAINING SYSTEM

Silvoz

HARVEST TIME

3rd/4th week of September

GRAPES PICKED

Manually

VINIFICATION

Alcoholic and malolactic fermentation in temperature-controlled, stainless steel tanks for 10 days, at temperatures between 26° e 31° Celsius. In mid-winter, the wine is raked into Slavonian oak barrels, and from the month of May, it is bottled and cellared for some time before release.

ALCOHOL CONTENT

12.50% by vol.

TASTING NOTES

Color is typical of Merlot, intense ruby red with garnet reflections. Bouquet is vinous, fruity, slightly herbaceous, with distinct raspberry fragrance in youth, in time acquiring aromatic complexity and notes of cherry, berry and violets. Full, dry on the palate, with a slightly bitterish-herbaceous aftertaste and sweet tannins.

SERVING SUGGESTIONS

Ideal when decanted and served at 18° C. Matches both white and red meat. Perfect with poultry, rabbit, grills and roasts, semi-seasoned cheese, it is also very appealing on its own.



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TRADITIONAL LINE

FRIZZANTE MAGREIS

This fizzy wine (*frizzante*) is a blend of diverse aromatic varieties: Chardonnay (*musqué* clone), Riesling Renano (i.e. Rheinriesling), Mueller Thurgau, Ribolla and small percentages of Moscato Giallo and Moscato Rosa.

GRAPE TYPE	Chardonnay (clone musqué), Riesling Renano, Mueller Thurgau, Ribolla gialla ed in piccola percentuale Moscato giallo e rosa.
CROP YIELD PRODUCTION	5,000 750-ml. bottles
TRAINING SYSTEM	Silvoz
GRAPES PICKED	Manually
VINIFICATION	The distinct varieties are vinified together, and fermentation occurs in stainless steel vats, followed by natural fermentation in autoclave.
ALCOHOL CONTENT	11% by vol.
TASTING NOTES	Straw yellow color with marked greenish reflections. Good perlage from painstaking natural fermentation in autoclaves. Fresh, fruity nose with distinct aromatic nuances, typical of these varieties. On the palate, it shows uncommon fullness and complexity of flavors – well beyond the category.
SERVING SUGGESTIONS	Best served cool, at 8° C. An excellent apéritif, it also matches brunch, snacks and light meals with appealing ease.