



**VENDRAME**  
VIGNIS DEL DOGE





Simone, Lidia, Elia, Gino.

#### Something about us.

**Vendrame – Vignis Del Doge** founded by my great grandfather, is to this day very much a family affair. I make the wines, my brother Simone together with my father, take care of the vineyards and my mother takes care of the office. This is how it always has been and hopefully how it will remain with the next generations, a family winery.

**These lands** were cultivated by our family on behalf of the the last Doge of Venice as these were originally his lands, past down from generation to generation and tendered by us tennants on his behalf. The Doge would spend the summer months here at Villa Manin and when the Venetian Republic finally became part of the Kingdom of Italy, the lands were slowly sold to the tenants by the Doge's decendants and whatever was not sold, appropriated by the region of Friuli Venezia & Giulia.

Over time due to one thing and other (dissolution of the Venetian Republic, two world wars ect), my family stopped botteling our wine but continued to plant vines, grow corn and maize and then my father, with much protest from my mother, decided that it was time to start vinifying our grapes and sell the wine to the local enoteche. This went on for a number of years until my brother and I decided it was time to make our mark in the world and our family once again started to bottle our wines first for sale here in Northen Italy and now to the world.

**All the best.**

*Gino Vendrame*

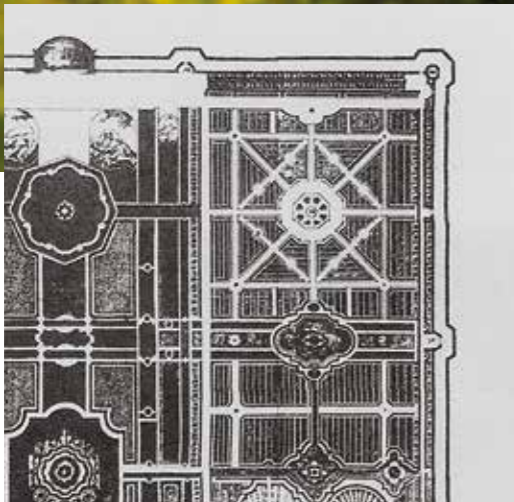
**Our Winery.**

**Our vines** are the same as those planted by the previous generations and as such we create wines which are in a sense traditional wines, Refosco, Friulano, Ribolla Gialla as well as Glera, Sauvignon and Verduzzo Friulano. My father has planted some Cabernet Franc and as such this wine has also become part of our family.

**In conclusion**, we are here to do what we have always done and hopefully my children and theirs will continue to do. Make wines from our grapes. Make wines that have and always will evolve from generation to generation as after all every generation has fresh ideas yet at the same time maintain the traditions of the previous generations.



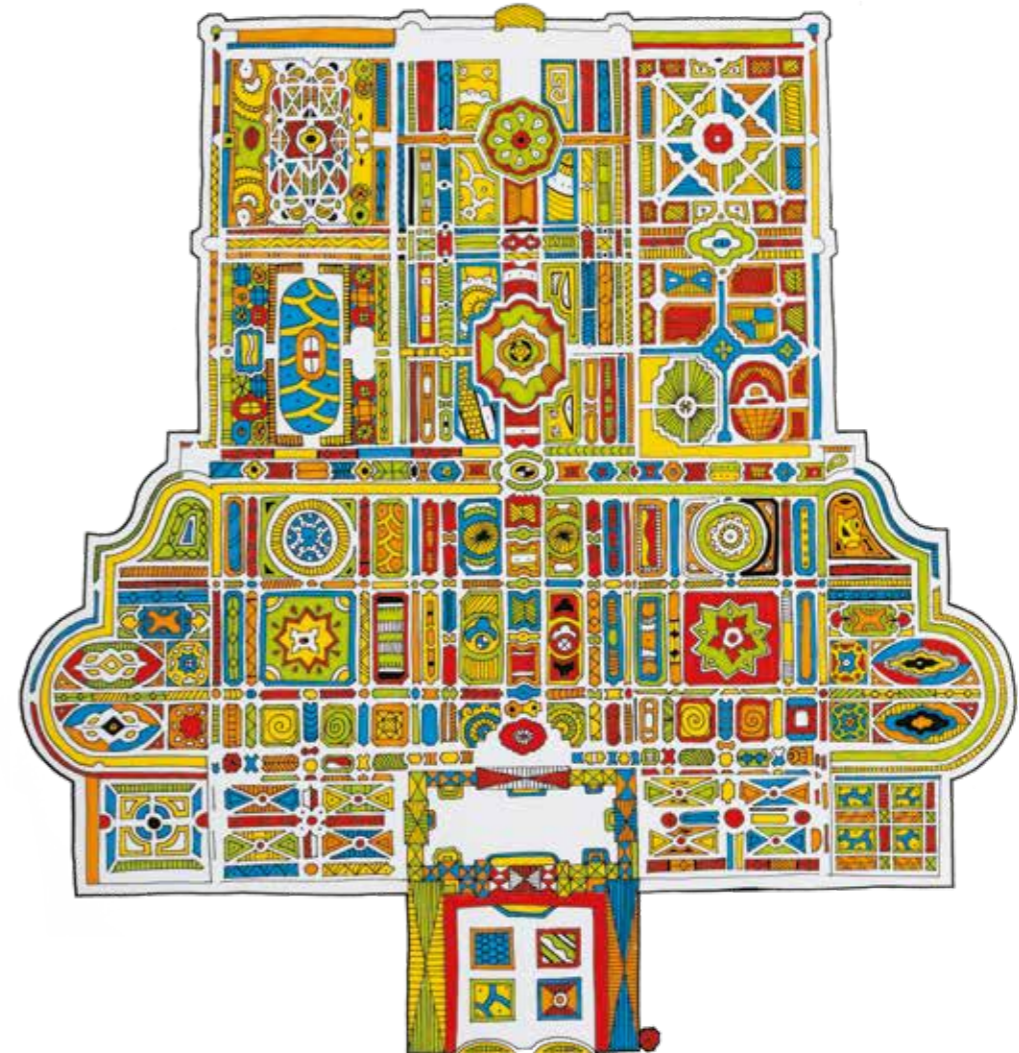
### History.



**These once magnificent gardens** now forgotten by time were once the playground of the Doge of Venice and his noble friends from all over Europe. The Serenissima Repubblica di Venezia or the Republic of Venice existed from 697 up until 1797 and was once one of the richest kingdoms in Europe comprising of parts of what are now Veneto and Lombardia, stretching down to the Greek islands many of which still bear testimony to their former masters through their architecture.

**The first sketches of the gardens of Villa Manin** were drawn by Francesco Manin in 1670 and were based on the gardens of Versailles. The gardens comprised of mazes, water games, fruit trees, hanging gardens, a model fortress, lodges and even an underground ice box. It was a wonder of its time and was described by Goldoni as a living room worthy of a king.

**The designs of our labels** have been inspired by the original drawings of the gardens of Villa Manin with each label representing a specific part of the gardens. Unfortunately the original gardens of Villa Manin have long disappeared, destroyed by the various conflicts that have taken place over the last 150 years. A bygone era which is sadly being lost in time, all that remains of these once glorious gardens are the original designs which can be found in the Venetian archives along with other historical documents which mention my ancestors and our unique territory.



Our wines.





## SAUVIGNON

FIRST PLANTED IN THE PASSARIANO AREA OF FRIULI DURING THE EARLY 1900'S, OUR SAUVIGNON VINES ARE 15 YEARS OLD AND ARE CUTTINGS FROM THE ORIGINAL VINES PLANTED IN 1925.



**GRAPE TYPE:** 100% SAUVIGNON



**APPELLATION:** DOC FRIULI GRAVE



**WINE TYPE:** WHITE WINE



**GROWING AREA:** Passariano (UD).



**CULTIVATION:** We use the double Guyot training system. Plant density is approximately 4700 vines per hectare and yield per hectare is around 90 q/ha.



**VINIFICATION:** Harvested mid September, grapes are destemmed and crushed then left to macerate with their skins for 24 hours. The juice is matured on fine lees with frequent battonage and then left to age in stainless steel tanks for 5 months before being bottled and left to further age in the bottle for 60 days.



**CHARACTERISTICS:** Fine bouquet of tropical fruits including kiwi and melon. Light acidity with a nice minerality on the back of the mouth.



**PAIRINGS:** Best served with European seabass, grilled calamari as well as lobster and fresh garden salad.



**SERVING TEMPERATURE:** 6 - 8°C.



## FRIULANO

GROWN AND MADE INTO WINE IN FRIULI FOR CENTURIES NOW, FRIULANO HAS ALWAYS BEEN A PART OF MY FAMILY. IT WAS THE PREFERRED WHITE WINE OF THE DOGE AND HIS FAMILY AND WAS ALWAYS PRESENT IN ITS VARIOUS FORMS AT THE TABLE OF THE NOBLE FAMILIES OF THE THE VENETIAN REPUBLIC.



**GRAPE TYPE:** 100% FRIULANO



**APPELLATION:** DOC FRIULI GRAVE



**WINE TYPE:** WHITE WINE



**GROWING AREA:** Passariano (UD).



**CULTIVATION:** We use the double Guyot training system. Plant density is approximately 4700 vines per hectare and yield per hectare is around 80 q/ha.



**VINIFICATION:** Harvested last week of September, grapes are destemmed and crushed then left to macerate with their skins for 24 hours. The juice is matured on fine lees with frequent battonage and then left to age in stainless steel tanks for 6 months before being bottled and left to further age in the bottle.



**CHARACTERISTICS:** Complex floral bouquet with notes of bitter almonds, it has a harmonious flavour with a refreshing acidity.



**PAIRINGS:** Best served with marinated duck breast, risotti with wild mushrooms, pasta with pesto sauces as well as fresh oysters.



**SERVING TEMPERATURE:** 6 - 8°C.



## PINOT GRIGIO

FIRST PLANTED IN THE PASSARIANO AREA OF FRIULI DURING THE EARLY 1900'S, OUR PINOT GRIGIO VINES ARE 10 YEARS OLD AND WERE PLANTED BY MY BROTHER AND I.



**GRAPE TYPE:** 100% PINOT GRIGIO



**APPELLATION:** DOC FRIULI GRAVE



**WINE TYPE:** WHITE WINE



**GROWING AREA:** Passariano (UD).



**CULTIVATION:** We use the double Guyot training system. Plant density is approximately 4700 vines per hectare and yield per hectare is around 85 q/ha.



**VINIFICATION:** Harvested the first week of September, grapes are destemmed and crushed then left to macerate with their skins for 24 hours. The juice is matured on fine lees with frequent battonage and then left to age in stainless steel tanks for 4 months before being bottled and left to further age in the bottle for 60 days.



**CHARACTERISTICS:** Dry white wine with a bouquet of citrus fruits and pineapple with subtle tones of flint and minerals.



**PAIRINGS:** Best served with grilled chicken breast with garlic butter, Dover sole with new potatoes as well as pasta with tomato and fresh basil.



**SERVING TEMPERATURE:** 6 - 8°C.



## RIBOLLA GIALLA

RIBOLLA GIALLA HAS BEEN GROWN IN OUR AREA FOR CENTURIES. NO ONE REMEMBERS WHO AND EXACTLY WERE THE FIRST VINES WERE PLANTED ON THE ESTATE BUT THIS WINE WAS ALWAYS A YEAR ROUND STAPLE AT THE TABLES OF THE VENETIAN NOBILITY.



**GRAPE TYPE:** 100% RIBOLLA GIALLA



**APPELLATION:** DOC FRIULI GRAVE



**WINE TYPE:** WHITE WINE



**GROWING AREA:** Passariano (UD).



**CULTIVATION:** We use the double Guyot training system. Plant density is approximately 4700 vines per hectare and yield per hectare is around 80 q/ha.



**VINIFICATION:** Harvested late August/early September, grapes are destemmed and crushed then left to macerate with their skins for 24 hours. The juice is matured on fine lees with frequent battonage and then left to age in stainless steel tanks for 4 months before being bottled and left to further age in the bottle for 60 days.



**CHARACTERISTICS:** Aromatic dry white wine with a bouquet of liquorice and hints of spices.



**PAIRINGS:** Best served with grilled pork with apple sauce, Sichaun cuisine as well as broths and pan fried fish.



**SERVING TEMPERATURE:** 6 - 8°C.



## MORO

FIRST CREATED BY MY GRANDFATHER, MORO WAS ORIGINALLY CALLED MOROMUNER WHICH MANY FOUND UNPRONOUNCABLE SO AFTER MUCH DEBATE AND MANY ARGUMENTS, WE DECIDED TO SHORTEN THE NAME MORO. I GUESS COMMON SENSE WON. MORO IS A BLEND OF TWO GRAPES, REFOSCO AND MERLOT WHICH ARE HARVESTED LATE SEPTEMBER AND THEN DRIED ON RACKS BY THE ALPINE BREEZE FOR A PERIOD OF TWO MONTHS UNDERGOING A NATURAL APPASIMENTO. THE GRAPES ARE THEN CRUSHED TOGETHER AND LEFT IN STAINLESS STEEL TANKS SO THAT THEIR JUICES CAN FERMENT TOGETHER BEFORE BEING LEFT TO AGE FOR A PERIOD OF TWO YEARS IN OAK BARRELS. ONCE THE AGING IS COMPLETED, WE BOTTLE MORO AND LEAVE IT TO AGE IN THE BOTTLE FOR A FURTHER SIX MONTHS. VIOLA! WE HAVE OUR VERSION OF A FAMOUS WINE WHICH UNDERGOES PART APPASIMENTO MADE BY OUR COUSINS FROM VENETO.



**GRAPE TYPE:** 80% REFOSCO  
DAL PED ROSSO, 20% MERLOT



**APPELLATION:** IGT VENEZIA GIULIA



**WINE TYPE:** RED WINE



**VINIFICATION:** Aging in stainless steel tanks before being further aged in barrels. Once aging is complete the wine is left to further age in the bottle for 6 months.



**TASTING NOTES:** Dry red wine with hints of amareno cherry, wild fruits and liquorice.



**FOOD PAIRING:** Best served with Angus beef, roasted duck or goose as well as seasoned cheeses.



**SERVING TEMPERATURE:** 16 - 18°C.



## REFOSCO DAL PEDUNCOLO ROSSO

REFOSCO DAL PED ROSSO HAS ALWAYS BEEN KNOWN AS THE FARMERS WINE YET NEARLY DISAPPEARED OVER THE COURSE OF THE LAST COUPLE OF DECADES. FORTUNATLY PEOPLE LIKE MY FATHER KEPT THIS GRAPE ALIVE AND IT IS NOW STARTING TO MAKE A COMEBACK.



**GRAPE TYPE:** 100% REFOSCO  
DAL PEDUNCOLO ROSSO



**APPELLATION:** DOC FRIULI GRAVE



**WINE TYPE:** RED WINE



**GROWING AREA:** Passariano (UD).



**CULTIVATION:** We use the double Guyot training system. Plant density is approximately 4700 vines per hectare and yield per hectare is around 80 q/ha.



**VINIFICATION:** Harvested mid September, undergoing a natural appasimento on the vine. Grapes are destemmed and crushed then left to macerate with their skins for 24 hours. Aging in stainless steel tanks with frequent battonage lasting 8 months before being bottled. Once aging is complete, the wine is left to rest in the bottle for a period of 90 days.



**CHARACTERISTICS:** Dry red wine with hints of green and black pepper as well as some wild fruits.



**PAIRINGS:** Best served with roasted leg of lamb, pasta with ragu, stuffed egg plants as well as Tandoori chicken with apple sauce, Sichaun cuisine as well as broths and pan fried fish.



**SERVING TEMPERATURE:** 16 - 18°C.



## MERLOT

THE FIRST MERLOT VINES WERE IMPORTED FROM FRANCE AND WERE PLANTED IN FRIULI IN THE LATE 19TH CENTURY, OURS BEING PLANTED BY MY FATHER IN THE 1970'S. IT WAS TO BE USED AS A BLENDING WINE BUT OVER TIME HAS DEVELOPED ITS OWN CHARACTER AND MAKES AN EASY DRINKING EVERY DAY WINE.



**GRAPE TYPE:** 100% MERLOT



**APPELLATION:** DOC FRIULI GRAVE



**WINE TYPE:** RED WINE



**GROWING AREA:** Passariano (UD).



**CULTIVATION:** We use the double Guyot training system. Plant density is approximately 4700 vines per hectare and yield per hectare is around 90 q/ha.



**VINIFICATION:** Harvested last week of September, grapes are destemmed and crushed. Aging is in stainless steel tanks with frequent battonage lasting 6 months before being bottled. Once aging is complete, the wine is left to rest in the bottle for a period of 60 days.



**CHARACTERISTICS:** Dry red wine with hints of cherry and wild herbs such as sage.



**PAIRINGS:** Best served with Satay, char grilled steaks, beef marinated in Teriaki sauce as well as pasta primavera.



**SERVING TEMPERATURE:** 16 - 18°C.



## CABERNET FRANC

LIKE THE MERLOT VINES, THE FIRST CABERNET FRANC VINES WERE IMPORTED FROM FRANCE AND WERE PLANTED IN FRIULI IN THE LATE 19TH CENTURY, OURS BEING PLANTED BY MY FATHER IN THE 1970'S. IT WAS TO BE USED AS A BLENDING WINE BUT OVER TIME HAS DEVELOPED ITS OWN CHARACTER AND MAKES AN EASY DRINKING EVERY DAY WINE.



**GRAPE TYPE:** 100% CABERNET FRANC



**APPELLATION:** DOC FRIULI GRAVE



**WINE TYPE:** RED WINE



**GROWING AREA:** Passariano (UD).



**CULTIVATION:** We use the double Guyot training system. Plant density is approximately 4700 vines per hectare and yield per hectare is around 95 q/ha.



**VINIFICATION:** Harvested last week of September, grapes are destemmed and crushed. Aging is in stainless steel tanks with frequent battonage lasting 6 months before being bottled. Once aging is complete, the wine is left to rest in the bottle for a period of 60 days.



**CHARACTERISTICS:** Dry red wine with hints of blackberry, crushed black pepper, tobacco and leather.



**PAIRINGS:** Best served with grilled red meats, goulash, chilli con carne. Also great served chilled with crab and langoustine.



**SERVING TEMPERATURE:** 16 - 18°C.



## PROSECCO

PROSECCO OR GLERA AS THE GRAPE IS NOW KNOWN ORIGINATES FROM THE VILLAGE OF PROSECCO HERE IN FRIULI AND HAS BEEN USED TO MAKE WINE SINCE THE TIMES OF THE ROMANS. THE PROSECCO DOC IS QUITE LARGE EXTENDING FROM THE HILLS OF VENETO TO THE HILLS OF FRIULI. MY BROTHER AND I PLANTED OUR FIRST PROSECCO VINES AROUND 5 YEARS AGO AND THUS IT IS QUITE A NEW GRAPE FOR US. GRAPES ARE SELECTED AND HARVESTED BY HAND DURING MID AUGUST. SOIL TYPE IS ARGILACEOUS AND GRAVELLY AND PLANT DENSITY IS 4000 VINES PER HECTAR.



**GRAPE TYPE:** 100% GLERA



**APPELATION:** DOC



**WINE TYPE:** SPARKLING WINES



**VINIFICATION:** Primary fermentation is in concrete vats before being transferred to stainless steel tanks. Secondary fermentation takes place in autoclave. The aging period lasts around 120 days.



**TASTING NOTES:** Full sparkling white wine with a bouquet of bread crusts with hints of melon.



**FOOD PAIRING:** Best served with sushi, dim sun as well as appetisers.



**SERVING TEMPERATURE:** Serve chilled.



## RIBOLLA GIALLA SPUMANTE

THE GENERAL CONSENSUS IS THAT SPARKLING RIBOLLA GIALLA IS THE FUTURE FOR THE RIBOLLA GRAPE. NO ONE REMEMBERS WHO AND EXACTLY WERE THE FIRST VINES WERE PLANTED ON THE ESTATE BUT THIS WINE WAS ALWAYS A YEAR ROUND STAPLE AT THE TABLES OF THE VENETIAN NOBILITY. GRAPES ARE SELECTED AND HARVESTED BY HAND DURING THE FIRST WEEK OF SEPTEMBER. SOIL TYPE IS ARGILACEOUS AND GRAVELLY AND PLANT DENSITY IS 4000 VINES PER HECTAR.



**GRAPE VARIETY:** 100% RIBOLLA GIALLA



**WINE TYPE:** SPARKLING WINES



**VINIFICATION:** Fermentation on lees in stainless steel tanks with frequent battonage lasting 4 months before being bottled. Secondary fermentation is undertaken in autoclave.



**TASTING NOTES:** Aromatic dry white wine with a bouquet of peach and some pear.



**FOOD PAIRING:** Best served with grilled or pan fried fish, caesar salad as well as Japanese cuisine.



**SERVING TEMPERATURE:** Chilled.



## CHARDONNAY

IMPORTED FROM FRANCE AND ORIGINALLY USED TO BE BLENDED WITH VERDUZZO, WE PLANTED OUR FIRST CHARDONNAY VINES IN THE YEAR 2010 WITH THE IDEA OF MAKING A OAK FERMENTED CHARDONNAY TO BE DRUNK AS A WINTER WHITE WINE WITH TRADITIONAL VENETIAN FRIED FISH. GRAPES ARE SELECTED AND HARVESTED BY HAND DURING THE LAST WEEK OF AUGUST/FIRST WEEK OF SEPTEMBER. SOIL TYPE IS ARGILACEOUS AND GRAVELLY AND PLANT DENSITY IS 4000 VINES PER HECTAR.



**GRAPE TYPE: 100% CHARDONNAY**  
**FERMENTED IN BARRIQUE**



**APPELLATION: DOC FRIULI GRAVE**



**WINE TYPE: WHITE WINE**



**VINIFICATION:** Fermentation on lees in stainless steel tanks with frequent battonage lasting 5 to 6 months. The wine is then left for around 30 days in oak barrels before being bottled. Once aging is complete, the wine is left to rest in the bottle for a period of 45 days.



**TASTING NOTES:** Dry white wine with a bouquet of green apples and notes of bitter almonds. It has a refreshing acidity.



**PAIRINGS:** Best served with grilled branzino, calamari, stuffed seafood ravioli as well as pasta with prawns.



**SERVING TEMPERATURE:** 6 - 8°C.



## VERDUZZO FRIULANO

VERDUZZO IS A GRAPE THAT WAS COMMONLY FOUND IN VENETO AND FRIULI BUT SLOWLEY STARTED TO DISSAPEAR OVER THE LAST 30 YEARS. IT WAS USED TO MAKE A SEMI SPARKLING WHITE AND BLENDED WITH GLERA TO MAKE PROSECCO. WE DECIDED TO GIVE OUR VERDUZZO A NEW LEASE OF LIFE AND THUS DECIDED TO MAKE A AROMATIC DESSERT WINE FROM IT. GRAPES ARE SELECTED AND HARVESTED BY HAND DURING THE LAST WEEK OF OCTOBER THUS UNDERGOING A NATURAL APPASIMENTO ON THE VINE. SOIL TYPE IS ARGILACEOUS AND GRAVELLY AND PLANT DENSITY IS 4000 VINES PER HECTAR.



**GRAPE VARIETY: 100% VERDUZZO**  
**LATE HARVEST**



**APPELLATION: DOC FRIULI GRAVE**



**WINE TYPE: WHITE WINE**



**VINIFICATION:** Fermentation on lees in stainless steel tanks with frequent battonage lasting 10 months before being bottled and left to age for a further 6 months.



**TASTING NOTES:** Sweet white wine with a floral bouquet of ripe pear, honey, roasted almonds as well as water melon.



**PAIRINGS:** Best served with fresh cheeses with honey or mostarda, biscotti as well as nut based pasteries.



**SERVING TEMPERATURE:** 6 - 8°C.



## VENDRAME

VIGNIS DEL DOGE

**Our logo** which includes the Doge's hat or "Corno Dogale" as it is known in Venetian dialect, has its own story to tell. If you look at the hat sideways, you will see that the design is the same as the masthead or "Ferro della Gondola" found on a Gondola with the upper part representing the Corno Dogale, the lower part in the form of a S representing Canale Grande and the teeth representing the six "sestieri" or zones of Venice.



**The Doge's Corno Dogale** dates back to the 1200's although the first known reference can be traced to the Byzantine Empire.

**The name Vendrame Vignis Del Doge** was created by combining my family's surname with VIGNIS which is the historic name given to the vineyards surrounding Villa Manin. Vignis derives from the Ladino meaning vines.

Directions.



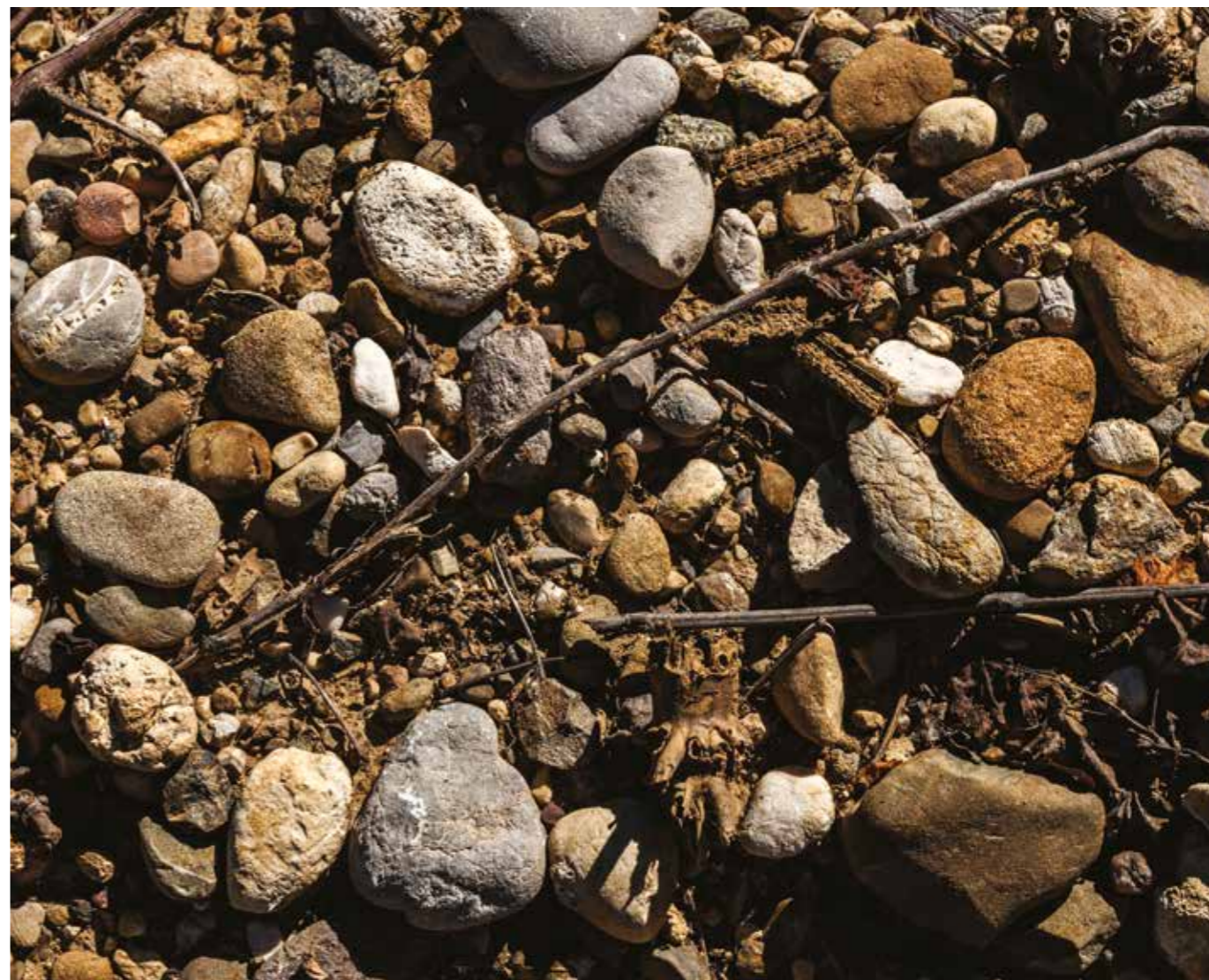
**VENDRAME VIGNIS DEL DOGE S.S.**

Via Cartiera 14/B - 33033  
 Passariano di Codroipo (UD) - Italy  
 T/F +39 (0) 432 906642  
 E info@vendramevini.it

Website: [www.vendramevini.it](http://www.vendramevini.it)



Photography: [www.eliafataschi.it](http://www.eliafataschi.it)



**Friuli Grave.**

Grave from which the Denomination originates refers to the rounded pebbles abundant in the soil, which have been formed by a millenium of erosive actions of the waters of the rivers Meduna, Cellina and Tagliamento.

The Latin name Gravis means "which has a relatively large weight".

