

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.

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: 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
6. Lison- Pramaggiore

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.

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.



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

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

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.

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: 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:

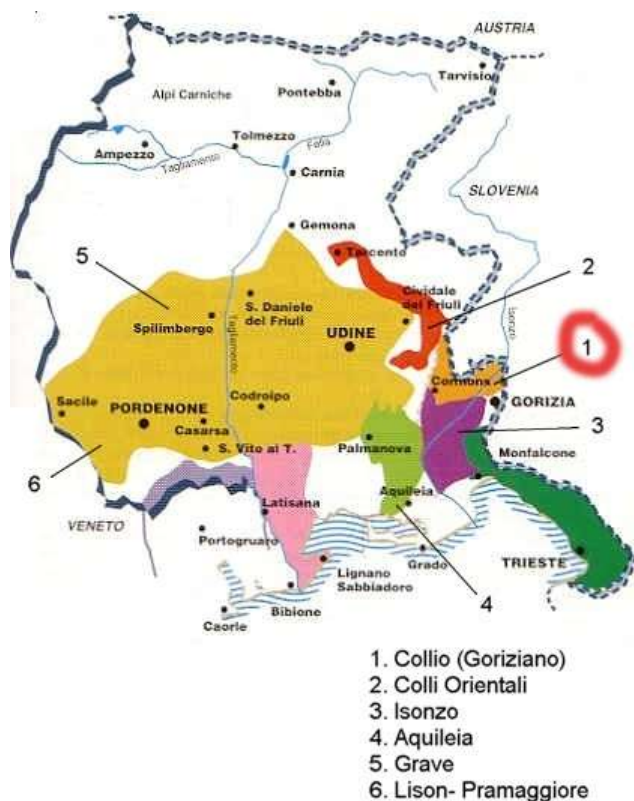
Sulfites (ppm) - 40-80

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

Collio Vino da Uve Autoctore

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.



1. Collio (Goriziano)
2. Colli Orientali
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5. Grave
6. Lison- Pramaggiore

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

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.

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: 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

