



Winemaker: Marco Fantinel  
Generation: 3rd

## TENUTA SANT'HELENA

# Refosco dal Peduncolo Rosso Trevenezie IGT

While the Refosco grape from Friuli can be bracing at times, with its pronounced, iron-driven acidity, here Tenuta Sant'Helena has tamed the wild beast. By aging in oak barrels for 18 months, and drying 20% of the grapes (appassimento style), they have rounded out all the edges and created something savory, full-bodied, and truly approachable. Rich notes of cherry and tobacco intermingle with soft, full tannins, creating a lush, even decadent, experience.

### WINEMAKER BIOGRAPHY

Together with his siblings, Marco Fantinel took his grandfather's small winemaking legacy and converted it into an Italian institution. Today, he oversees the Fantinel and Tenuta Sant'Helena estates, with a focus on Friuli's unique terroir and native varieties.

### ENOLOGIST

Alberto Zanello



### TASTING NOTES

**Color** Garnet red  
**Nose** Tangy red fruit with tarry elements  
**Palate** Full-bodied, with rounded tannins  
**Finish** Balanced, long, satisfying finish



### VINEYARD & VINIFICATION

<b>Vineyard Location</b>	Trevenezie IGT, Friuli-Venezia Giulia
<b>Vineyard Size</b>	50 ha
<b>Varietals List</b>	100% Refosco dal Peduncolo Rosso
<b>Farming Practices</b>	Sustainably farmed including dry-farmed, no manmade pesticides or fertilizers; grapes picked by hand
<b>Elevation</b>	100 m
<b>Soils</b>	Gravelly
<b>Maturation Summary</b>	In 30-60 hl Allier and Slovenian oak barrels for 18 months and bottled for 6 months
<b>Alcohol</b>	13.0 %
<b>Acidity</b>	5.7 g/liter
<b>Residual Sugar</b>	3.3 g/liter
<b>Annual Production</b>	300,000 bottles



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## TENUTA SANT'HELENA

Well-known as a restaurateur and hotelier in northern Friuli, Mario Fantinel acquired his first vineyards in the coveted Collio district in 1969. Some 8 years later, in the tiny village of Venco, he added the gorgeous Tenuta Sant'Helena to the equation. Situated some 15 km from Gorizia and perched right on the border with Slovenia, the farm's 15 to 45-year-old vines benefit from a mild climate (protected by the Julian Alps to the north), 200 meters of altitude, and proximity to the Adriatic Sea. Run by third generation producers Marco, Stefano and Mariaelena, Tenuta Sant'Helena today represents some of the Fantinel family's best, hand-picked, single estate wines.

Famous throughout Europe for its structured, mineral-driven whites, the Collio DOC in Friuli revolves around its unique soil type, called ponca in the local dialect. This multicolored, marly clay derives from the Eocene epoch (66 to 23 million years ago), when the earth was considerably warmer than today, and an inland sea covered the region. Shell material and high calcium carbonate levels lend Collio's wines their acidic backbone and (in the case of white varieties) enhance their intriguing tropical nose. To further concentrate these aromatics, all of Tenuta Sant'Helena's white wines see 2-3 hours of skin contact (except the Sauvignon) and the reds are made following a brief drying (or appassimento) process.

## REGION

### FRIULI-VENEZIA GIULIA

Situated in the NE corner of Italy, Friuli-Venezia Giulia borders Veneto to the west, the Austrian Alps to the north, Slovenia to the east, and to the south has a short coastline along the Adriatic Sea. The combination of warm maritime breezes, chilly subalpine nights, and clay-based soil creates the perfect terroir for white wines in particular. Unsurprisingly, 77% of Friuli's total production is devoted to its bianchi (higher than any other Italian region). Overall, they're prized for their aromatics, big-boned acidic structure, and flinty, mineral-driven finesse. Although relatively small in terms of geography, like Piedmont this region is home to a large number of artisanal, family-run vineyards. With 4 DOCGs and 12 DOCs, Friuli ranks third amongst Italy's 20 autonomie in its percentage of DOC wine production (behind only Trentino-Alto Adige and Piedmont). The Collio and Colli Orientali del Friuli DOCs are generally held in the highest esteem, with Grave del Friuli being the most prolific.

In terms of terroir, the most important influence on Friuli's vineyards is their position between the Alps and the Adriatic. Wine styles vary depending on whether an estate enjoys a Mediterranean climate near the sea or the alpine continental climate further inland. Higher vineyards in the north/northeast may rise above the low-lying cloud banks that can linger between the hills and the coast. This allows grapes to soak in the sun and develop to their full phenolic potential without overripening; aromatics are deepened, and a wine's acidic structure becomes more pronounced. At lower altitudes closer to the coast, producers may count upon more stable, maritime weather, but this comes with less dramatic swings in diurnal temperature.

### TREVEZIE IGT

As it includes the entire regions of Friuli-Venezia Giulia and Veneto, plus the entire province of Trento in Trentino-Alto Adige, this large designation shares the same geographical boundaries as the Venezia DOC. The latter was created in 2017, with stricter provisions. Today, since most producers have elected to take advantage of the upgrade, there are 10 times fewer hectares under vine in the IGT (roughly 2200 vs. the DOC's 27,000). Both areas allow for a fair amount of freedom, although the list of IGT grapes is longer than the DOC's and permitted yields are also about 20% higher.

Interestingly, the name 'Trevenezie' does not refer in any way to the city of Venice. Instead, the 'Tre Venezie', "cited are Venezia Euganea, Venezia Giulia and Venezia Tridentina. These are the original, historic names of Veneto, Friuli-Venezia Giulia and Trentino-Alto Adige.

There are no aging requirements for the Trevenezie IGT, and reds, whites, and rosés are all permitted. Dozens of grapes are included under its banner, with the varietal permitted on labels provided the wine contains at least 85%. While climates and terroirs vary widely across the Trevenezie, Pinot Grigio remains the undisputed champion in terms of vines planted.