

Vigna del Lauro



TAKE A TOUR



Friuli Venezia Giulia

The Hidden Gem Amongst Italian Wine Regions

FRIULI VENEZIA GIULIA lies in the top right corner of Italy, between Austria, Slovenia, the Adriatic Sea, and Veneto. Although the region is relatively small compared to the rest of Italy, it ranks among the best for quality conscious, small scale wine makers producing excellent wines. The key factors in Friuli's excellent growing conditions are its climate and soil. Hillside vineyards with sharp changes in day and night temperatures generate a complexity and depth of aromas. The soil, consisting of layers of marl and sandstone, imparts salinity and a mineral edge to the wines. Both the international and local grape varietals excel in Friuli.



Wines stand out for their elegance, balance, and purity. But Friuli's highest potential lies with the fascinating indigenous white and red varietals that have become a medium for nurturing the local winemaking tradition. The results are top quality wines with character and complexity that can't be replicated anywhere else.

FRIULI is divided in 10 DOC and 4 DOCG wine areas



ZONE DOC

Friuli Isonzo
Collio
Carso
Friuli Grave
Colli Orientali del Friuli DOCG Ramandolo - DOCS Picolit
Friuli Latisana
Friuli Annia
Friuli Aquileia

COLLIO DOC is one of Friuli's best and most important appellations accounting for only 5% of vineyards but receiving the highest accolades and awards. The best vineyard sites are the hillside, terraced vineyards known as Roncos.

ISONZO DOC lies south of Collio DOC and it is Collio's supporting appellation. Divided by the Isonzo River in 2 sections, the left bank is notable for its clay rich soils mixed with red gravel, the right bank has very chalky soil mixed with white gravel. Maritime climate provides ideal growing conditions for local and international varietals. The best vineyard sites are near the village of Cormons.

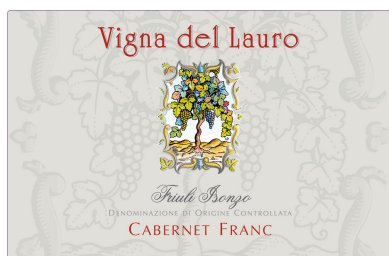
VINGA DEL LAURO is located in the town of Cormons, near the Slovenian border. It was started by Fabio Coser in 1989 as a family estate owned with his wife Daniela and his two sons: Matteo and Enrico.

The Coser family owns 75 acers of land, of which 45 acers are planted to vines near the town of Cormons in the Collio DOC and Isonzo DOC. A forest grows on the rest of the land bordering the Plessiva National Park. This balance between vineyards and nature is unique and a key element in the Coser's philosophy of practicing sustainable and natural farming.

Friuli is renowned for being home to some of Italy's most avant-garde winemakers, but there are still some producers whose commitment to tradition allows them to stand out from the crowd. Fabio Coser is a perfect example: a firm believer in terroir, he produces wines which typify the area. His philosophy in the vineyards is to focus on how the land is cultivated and how the vineyards are managed in order to produce the best and healthiest fruit. The fruit is then transformed into wine in the simplest and most natural way possible. The goal is to preserve the purity of the fruit and the characteristics of the land to be fully expressed in wine.



Fabio & Enrico Coser have received 15 Tre Bicchieri (Gambero Rosso) awards



CABERNET FRANC (Isonzo DOC)

100% Cabernet Franc from 35+ year old vines planted in sandy-gravel soil. Stainless steel fermented. Carbonic fermentation using a particular tank and using the "Ganimede Method", which using the force of the naturally produced carbonic dioxide to gently pump over the wine (without any mechanical process), to minimize any extraction of bitter tannins. No oak.