# Via Alpina/Dalia Maris
# Friuli, Italy

## The Wines

- *Via Alpina Pinot:* These Pinot Grigio vines typically range from 12 to 25 years of age. The grapes are de-stemmed without maceration, pressed gently and slowly, and the wine ages for eight months in steel on its fine lees with an occasional stirring. Via Alpina's rendition is notably fresh and lively.

- *Via Alpina Ribolla Gialla:* A local native appreciated for its transparency—soil can sing through this varietal. Its aromatic profile is mild, its inherent acidity is strong, and it can have a tannic structure. Giampaolo presses his grapes whole cluster and ages the wine for seven months in steel.

- *Via Alpina Sauvignon Blanc:* An aromatic grape brought over from France ages ago (could have been centuries), it does well in Friuli, especially when grown on cooler northern and eastern facing sites—which Giampaolo favors. In addition, his sites have various clones to add complexity. These vines are 15 to 20 years old. The grapes are de-stemmed without maceration, pressed gently and slowly, and the wine ages for eight months in steel on its fine lees with an occasional stirring.

- *Dalia Maris Cru B:* ~85% Friulano, ~15% Ribolla Gialla / This comes from hills overlooking the village of Buttrio, a warm zone within the Colli Orientali, hence the "B" of the label. The blend is approximate—there could well be a higher percentage of Friulano—because the plots are field blends and the vines are 60 to 80 years old. Hand harvested, co-fermented spontaneously, the wine is aged in older barrels for 12 months before being racked to steel to rest ~12 months before bottling.

  Note that in certain years B is replaced by R, because in that year the source of the grapes came from the commune of Rosazzo.

- *Dalia Maris Piccolo*: ~80% Friulano, 20% Ribolla Gialla / In some years, Giampaolo bottles what he calls Piccolo. It is a blend of the same grapes and same plots that are used for the Cru bottling but put aside to prioritize the best for the Cru wine. Here he borrows another practice from Chave: vinify each plot separately, evaluate the quality, and blend to achieve the best complexity.