



J E R M A N N
V I N N A E
R I B O L L A G I A L L A
V E N E Z I A G I U L I A
I G T



The Story: The first vintage of Vinnae was 1983. It was created in celebration of the birth of Silvio Jermann's second son, Michele, and to commemorate the family's 100 years of winemaking at Villanova. Five Jermann generations have tended Ribolla in the Collio vineyards of the village, earning themselves the title of "vinnaioli" or "wine growers". Hence the choice of the name "Vinnae" for this Ribolla-based white. The label's double-headed eagle recalls the family's Austro-Hungarian origins (Silvio's great-grandfather Anton, who came to Villanova in 1881); the Italian label mentions all three varieties as "the three souls of Collio": Slovenian (Ribolla Gialla), Friulian (Friulano, once known as Tocai) and Austrian (Riesling). The words "servus cella" are a whimsical salutation of the cellar... in Latin.

Varieties: Mostly Ribolla Gialla with minor percentages of Friulano (once known as Tocai Friulano) and Rheinriesling, i.e. Riesling Renano

Soil Type: Predominantly marl, with sandstone. The compacted substrata of Eocene flysch are responsible for the formation of Collio's characteristic terrain, locally known as "ponca".

Exposure: East/south for the Ribolla; south for the Tocai; west/north for the Riesling

Vinification & Ageing: Classic white vinification; part of the blend is aged in 750-liter Slavonian oak barrels for 6 months.

Tasting Notes: Brilliant, light straw yellow in color; intense fruit aromas with mineral undertones; fresh, tangy and flavorful on the palate, it shows the unassuming elegance of an authentic country wine.

Average Total Production: 120,000 bottles yearly

Expected Cellar Life: 4 to 6 years

Alcohol Cont.: 12.5-13% by vol.

Acidity: 5.70-6.30%

Winemaker: Silvio Jermann

Closure: Stelvin screw cap

Food Pairings: Both Ribolla and Riesling are very rich in acidity and characterized by medium body. Vinnae is therefore delicious as an aperitif and delightful when paired with seafood starters and fish-based first courses. Its freshness and irresistible quaffability make it an ideal summer white.