

PERUSINI





The Perusini Estate is located in the DOC Friuli Colli Orientali, in Gramogliano, within the municipality of Corno di Rosazzo. Nestled in a stunning hilly landscape in northeastern Italy, near the border with Slovenia, it is set in a territory rich in history and dedicated to viticulture.

## Where we are

### Friuli Venezia Giulia



# Our History



The Perusini company is among the happy few (50) listed by Luigi Veronelli in the *Gotha of Historic Italian Winemakers*, published in 1986. It is no coincidence that the oldest medieval depiction of harvest and winemaking in Friuli is in a fresco of the Perusini-Antonini house in Udine (14th century, now housed in the Civic Museum).

In the last century, when French grape varieties were all the rage, Friulian viticulture owes the Perusini family the selection and preservation of some ancient native grape varieties. Giacomo Perusini is credited with the 19th-century rediscovery of Picolit, its selection, and planting in the Colli Orientali of Friuli. A passionate and intelligent winemaker, he combined ampelographic research with managing the estate until his premature death during World War I. His wife, Giuseppina, a painter, writer, and skilled businesswoman, began promoting Friulian wines in national and international markets.

Their son Gaetano continued and expanded research on traditional agriculture, contributing fundamental studies on agrarian contracts and Friulian grape varieties. Another son, Giampaolo, worked on the selection of another native Friulian grape, Ribolla Gialla. Today, the Rocca Bernarda castle, the family's ancient seat, has been left to the Order of Malta, but the family tradition continues on the part of the estate remaining on the hill of Gramogliano, bordered by the Judrio River, which until 1918 was the historic border between Austria and Italy.





The estate is now managed by Carlo, Tommaso, and Michele, children of Teresa Perusini and grandchildren of Giampaolo. Thus, the family tradition continues on the hill of Gramogliano, renowned for centuries—along with Rosazzo and Rocca Bernarda—for its scenic beauty, soil, exposure, and microclimate, making it one of the cru hors classe of the Colli Orientali of Friuli.

The Perusini company is innovative not only in winemaking but also in aesthetic choices. For example, the restoration of the company center included the construction of a unique tower-winery designed by architect Augusto Romano Burelli as part of a MURST research project studying new production typologies for the Mediterranean area. The interior of the tower, crossed by Foucault's pendulum, is decorated with wall paintings by Leon Tarasewicz and a sculpture (the pendulum ball) by Gianpietro Carlesso.



Carlo, Michele and Tommaso

# Vineyards and Territory

The Perusini company vinifies almost exclusively grapes from the DOC Friuli Colli Orientali. The vineyards are on terraced hills of Eocene marl (known locally as ponca) and are cultivated with strict training systems (Guyot or double-arched cane), high planting density, and low yields per vine. There has always been a strong belief that great wine begins in the vineyard. Careful work on the soil is followed by meticulous grape processing, both in the winery and during drying.

The passion that has characterized the company in the past now guides the family team in combining love for tradition and nature with research. Since 2014, the company has been managed organically, adopting sustainable practices that exclude the use of chemical fertilizers, pesticides, and synthetic products for plant protection.

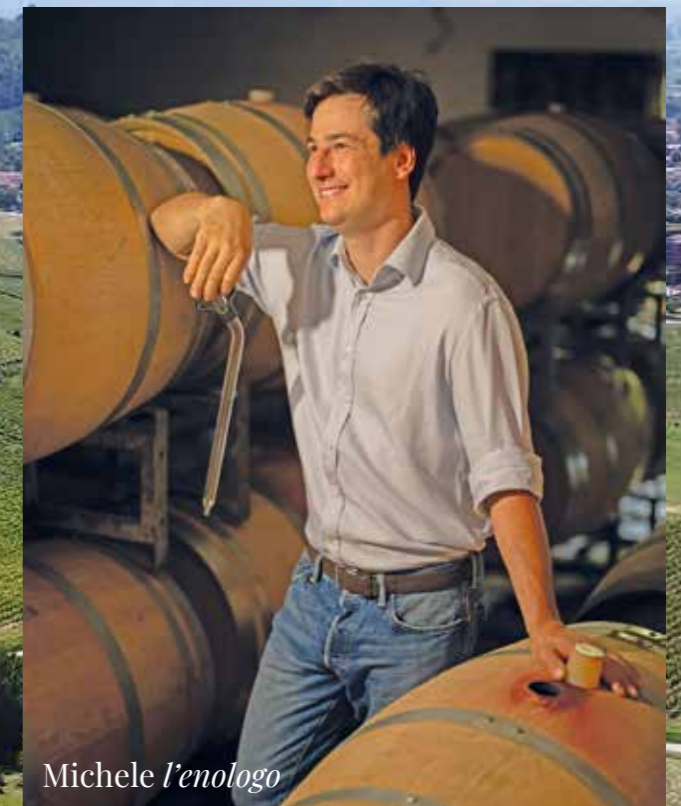


# Our Wine *Philosophy*

The study of native grape varieties that has characterized the company over the last three generations, combined with the great care we dedicate to our vineyards, allows us to create wines that best express the individual varieties in our territory. We love the asymmetry from the canon that creates beauty, the tonal note that characterizes places. We value biodiversity, what is neither homologated nor homologable.

We believe that small companies like ours must preserve the flavors of the genius loci, which was, not coincidentally, a deity for the ancients. It seems to us that the richness of European culture lies in the polyphony of regional voices. With this spirit, Giacomo Perusini in the early 20th century re-selected Picolit, and Giampaolo Perusini did the same with Ribolla Gialla. With this same spirit, we created our Merlot: in a joint project with the University of Udine, we identified, selected, and replanted some ancient clones present in the company for over 100 years.

We have always combined passion and scientific study to achieve excellent results.



Michele l'enologo

# Our wines

## White

### Ribolla gialla

SINGLE-VARIETY WHITE

A native Friulian grape among the most prized since the 1300s, particularly in the Rosazzo area. The Perusini Ribolla has always been a flagship wine of the estate. Subtle and elegant aroma, low alcohol content, lively freshness, and versatility, perfect for aperitifs and pairing with fish dishes.

### Sauvignon

SINGLE-VARIETY WHITE

Characterized by the typical varietal aroma, enhanced through steel fermentation, this wine stands out for its freshness, savoriness, and persistence. With great personality, it pairs perfectly with shellfish, grilled fish, and asparagus dishes.

### Pinot Grigio

SINGLE-VARIETY WHITE

Harmoniously combines structure and balance with the mineral richness of the Colli Orientali soils. Fresh fruit notes stand out on the nose, while the palate reveals a refined, savory, and full-bodied wine, perfect for those seeking class and versatility.



# Our wines

## White

### Friulano

SINGLE-VARIETY WHITE

A semi-aromatic native wine with a delicate almond flavor and floral aroma of white flowers. Fresh and harmonious, dry, it offers a pleasant savoriness and a slight mineral note on the palate, ideal with appetizers, cheeses, and fish dishes.

### Chardonnay

SINGLE-VARIETY WHITE

An internationally renowned grape of great prestige, distinguished by its rich fruity aroma. A wine of great class, from low-yielding hillside vineyards, it acquires extraordinary richness both on the nose and palate. A small portion is aged in French oak barrels. Its persistent savoriness, derived from the terroir, lends it great elegance.

### Pinot Grigio Ramato

SINGLE-VARIETY MACERATED WHITE

A wine with an extraordinary coppery hue achieved through pre-fermentation cold maceration. Featuring significant body and structure, it retains a broad aromatic spectrum of fresh fruit and flowers, making it decidedly complex and unique. A small portion of the total mass is aged in barrels.

# Our wines

## Red

### Merlot

SINGLE-VARIETY RED CRU

Obtained from the selection of an ancient Merlot clone, it has been a flagship wine among reds for years. Upon its first release, it earned three glasses in the Gambero Rosso Wine Guide of Italy and a gold medal from Decanter in 2010. Spiced with notes of chocolate and red fruits, it has a long and smooth palate with hints of toastiness from aging in French oak barrels. Ideal with hearty meats.

### Cabernet Franc

SINGLE-VARIETY RED

Characterized by a very spicy nose with typical varietal vegetal and balsamic notes. It has a balanced structure with good savoriness and acidity. Exclusively processed in steel to maintain its fresh characteristics. Ideal with game and mushrooms.

### Cabernet Sauvignon

SINGLE-VARIETY RED

With great structure and a rich, intense aromatic profile, long maceration lends it a rich palate and a nose ranging from ripe red fruits to subtle vanilla notes from at least 12 months of aging in second-passage French barrels.

### Refosco dal P.R.

SINGLE-VARIETY RED

Deep ruby red with an intense complexity ranging from black cherry to forest floor notes. A medium-bodied, balanced red with characteristic acidity, making it perfect with rich meats. Aged in second- and third-passage barrels.



# Our wines

## Spumanti

### Ribolla Gialla

TRADITIONAL METHOD  
Ribolla Gialla - Brut

This Brut sparkling wine is made entirely from Ribolla Gialla grapes, re-fermented in the bottle for 24 months. The Ribolla grapes guarantee great freshness and pronounced acidity, making it perfect for aperitifs and lovers of fresh, vibrant wines.

### Blanc de Blanc

TRADITIONAL METHOD  
100% Chardonnay - Extra Brut

A wine that stands out for its elegance and freshness. With notes of bread crust and a complexity of white-fleshed fruit, it offers a dry taste and creamy perlage. During the final disgorgement stage, a small amount of Picolit is added as a liqueur d'expédition, enriching the product with structure and aromatic richness thanks to the botrytized grapes. The dosage classifies this wine as extra brut.



# I nostri vini

## Spumanti

### Blanc de Noir

TRADITIONAL METHOD  
Pinot Nero - Pas Dosé

This traditional method wine is made from the finest Pinot Noir grapes. Known on the market as Blanc de Noir, we chose to produce it without added sugar or liqueur, hence as pas dosé. Aged on the lees for 36 months, it features complex notes of small red fruits, bread crust, and mineral hints like graphite and flint.

### Ribolla Gialla

CHARMAT  
85% minimum Ribolla and Chardonnay

This sparkling wine is produced using a long Charmat method. Ribolla, with its varietal freshness, is a superb base sparkling wine to which Chardonnay adds body and aromas. The grapes and careful processing are the secret to this simple yet outstanding sparkling wine, uniquely fruity and varietal.

# Our wines

## Riserve

### Picolit

SINGLE-VARIETY WHITE  
DESSERT WINE

A noble, ancient Friulian grape, defined as a “wine for meditation” by Veronelli. Giacomo Perusini was the first to select and cultivate it in the Colli Orientali. The history of this wine has since been closely tied to the Perusini family. It can be enjoyed on its own at the end of a meal or, like Sauternes, with pâtés or blue cheeses. Dried in boxes, where it develops noble rot, and aged in oak barrels, Perusini’s Picolit has an elegant aroma of acacia flowers, honey, and dried apricots.

### Zenta Rosso Riserva

CUVÉE  
Merlot and Cabernet Sauvignon

Zenta Rosso embodies our commitment to quality, excellence, and the constant pursuit of harmony between nature and the art of winemaking. Each bottle is the result of a meticulous process starting with the careful selection of the best Merlot and Cabernet Sauvignon grapes from our most suitable vineyards. A wine of great structure and breadth, it matures for 16 months in barrels before resting in the bottle for two years prior to market release.

### Zenta Bianco Riserva

CUVÉE  
Chardonnay and Sauvignon

A white reserve wine made from selected Sauvignon and Chardonnay grapes from our most suitable plots. A wine of great structure and breadth, it combines the structure of Chardonnay with the aromatic richness of Sauvignon. The grapes undergo a five-day maceration during fermentation, followed by aging in French oak barrels for about twelve months. Before being released, it matures in the bottle for two years.



# Sustainability



Perusini interprets sustainability as an essential pillar of our work, a means of honoring and protecting the land from which everything originates. Our commitment is to preserve the vitality of the territory, ensuring that the wines we produce tell its story and embody its identity. This philosophy translates into responsible viticulture, driven by the belief that the future depends on our ability to operate in harmony with the environment. It is not a matter of market strategies but an ethical principle that permeates every aspect of our work.

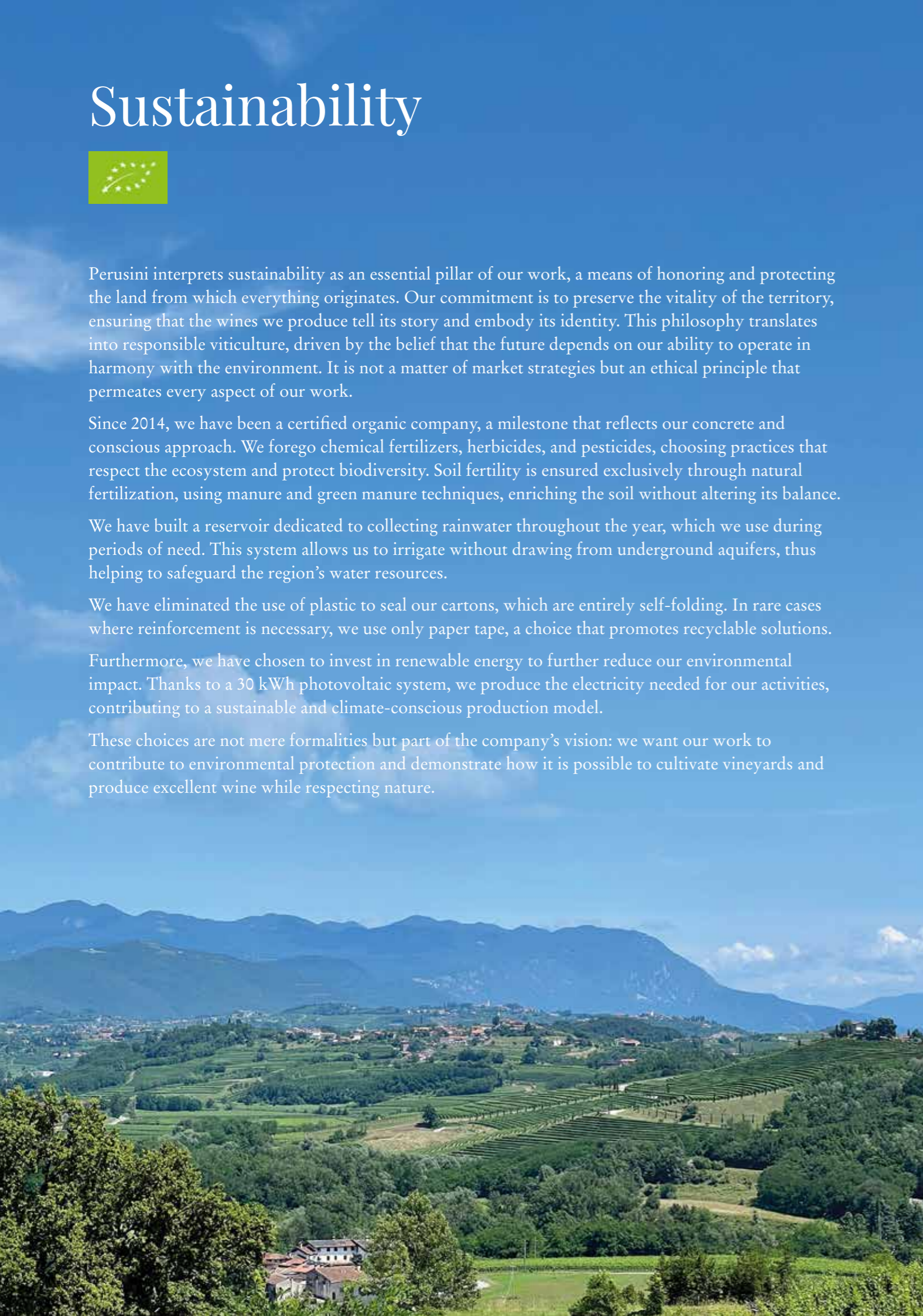
Since 2014, we have been a certified organic company, a milestone that reflects our concrete and conscious approach. We forego chemical fertilizers, herbicides, and pesticides, choosing practices that respect the ecosystem and protect biodiversity. Soil fertility is ensured exclusively through natural fertilization, using manure and green manure techniques, enriching the soil without altering its balance.

We have built a reservoir dedicated to collecting rainwater throughout the year, which we use during periods of need. This system allows us to irrigate without drawing from underground aquifers, thus helping to safeguard the region's water resources.

We have eliminated the use of plastic to seal our cartons, which are entirely self-folding. In rare cases where reinforcement is necessary, we use only paper tape, a choice that promotes recyclable solutions.

Furthermore, we have chosen to invest in renewable energy to further reduce our environmental impact. Thanks to a 30 kWh photovoltaic system, we produce the electricity needed for our activities, contributing to a sustainable and climate-conscious production model.

These choices are not mere formalities but part of the company's vision: we want our work to contribute to environmental protection and demonstrate how it is possible to cultivate vineyards and produce excellent wine while respecting nature.



# Wine Tastings and Cellar Tours

Tenuta Perusini offers its guests a unique experience dedicated to discovering the flavors and winemaking traditions of the region. We organize wine tastings and guided tours of the cellar, providing a special opportunity to immerse oneself in our history and learn the secrets of our winemaking process.

We offer various types of tastings. Guests can enjoy a selection of classic and reserve wines accompanied by an assortment of high-quality local cold cuts and cheeses.

For larger groups, we also offer the possibility of organizing personalized brunches, ideal for combining conviviality and flavor.

The tastings take place in the elegant glass-walled room of the 17th-century manor house, an exquisite space that opens directly onto the large garden, providing a setting of rare beauty and serenity.



# The Agriturismo

In recent years, the estate has also enhanced its splendid scenic location. Today, guests can choose from 11 accommodations spread across three restored farmhouses in a stunning position on Colle San Biagio and a house in the garden near the pool. All apartments have private access to the surrounding greenery, as well as use of covered and open terraces with tables and loungers for outdoor reading and relaxation.

Halfway up Colle di Gramogliano, the estate features the welcoming restaurant Al Postiglione (0432.759022).

In the garden of the main house, there is a pool (7 x 14 meters), a ping-pong table, and, in the tower-winery, the estate shop and reception area. This area is covered by Wi-Fi. All accommodations can be viewed on the website [www.perusini.com](http://www.perusini.com).

The Perusini estate is located in the heart of historic Friuli, set in a picturesque hilly landscape dotted with votive chapels, abbeys, and castles connected by beautiful cycling and walking paths.

The Alps can be reached in less than an hour, as can the sea, because—as Ippolito Nievo wrote—Friuli is “a small compendium of the universe.” Finally, the Colli Orientali, situated at the crossroads of Latin, Germanic, and Slavic cultures, offer unique eno-gastronomic, cultural, and scenic itineraries—a hidden paradise for discerning travelers.







# PERUSINI

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Perusini Wines



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