



## LES DÉGUSTATIONS WINE ROSE ITALO-SLOVENIAN BOUNDARIES: THE RENAISSANCE

Once overlooked as the quiet backdrop to Italy's « red-wine-supremacy », the white grapes of northeastern Italy have emerged from the shadows – not as mere complements, but as bold, complex voices in their own right.

We will explore their duality – the tension **between aromatic intensity and « mineral » restraint**, richness and razor-sharp acidity, tradition and reinvention.

For decades, these whites were dismissed as simple, quaffable thirst-quenchers mass-produced for export, and native varieties relegated to regional obscurity. But beneath the surface, something was stirring.

In the **1990s**, a new generation of winemakers in Friuli-Venezia Giulia began to **reexamine their indigenous grapes** – not as relics, but as living archives of terroir. They turned to **forgotten clones, resurrected ancient vineyards, and embraced long aging, skin contact, and amphora fermentation**. The result? **A renaissance**.

Today, these whites command attention – layered, textured, and deeply expressive. We'll be exploring varieties such as **Friulano, Ribolla Gialla, Vitovska, Picolit and more** - crafted either through the **modern « vinification en blanc » or reviving ancient wine making techniques like skin maceration**.

Each bottle we taste contributes a piece to the Friulan wine story and it's recent quiet revolution.

Come join us in this quest - and witness the soul of northeastern Italy.

### THE PROGRAM AHEAD

**Wines to be explored:**

10 dry whites / skin-macerated wines spanning two decades of winemaking evolution.

**Prior knowledge required:**

None at all. Just bring your curiosity, your senses, and an appetite for time travel in a glass.

**A little advice:**

This will be a rich and emotional evening – a true immersion in flavor, history, and craftsmanship. Give yourself fully to the experience: come with an open heart and a ready palate.

After the tasting, we'll share a seasonal bite in good company and conversation. Please let us know of any food allergies when registering.

### DETAILS & REGISTRATION

**VENUE:** Waldmannstrasse 10, 8001 - Zürich (travel by train recommended)

**DATE:** Thursday, May 7th, 2026, between 6:30 PM and 9:30 PM

**REGISTRATIONS LIMITED TO 12 PARTICIPANTS**

**PRICE:** 230.- CHF

Registration with Michele Caimotto at [mc@winerose.ch](mailto:mc@winerose.ch), upon payment of CHF 230.- (incl. tax) to Wine Rose Sàrl (IBAN: CH89 0483 5115 9971 9100 0) or via Twint (076 789 05 87)

Consulter nos [conditions générales de vente CGV](#)

**MICHELE CAIMOTTO**

**Wine Rose Sàrl Chemin de l'Ancien Collège 4 1071 St-Saphorin Switzerland**  
**+41 76 789 05 87 mc@winerose.ch**