



German





# *Where we are: Friuli Venezia Giulia - Italy*



Jermann



# Jermann

## *A family history*

Austrian roots from Burgerland (A) to Biljana (SLO)

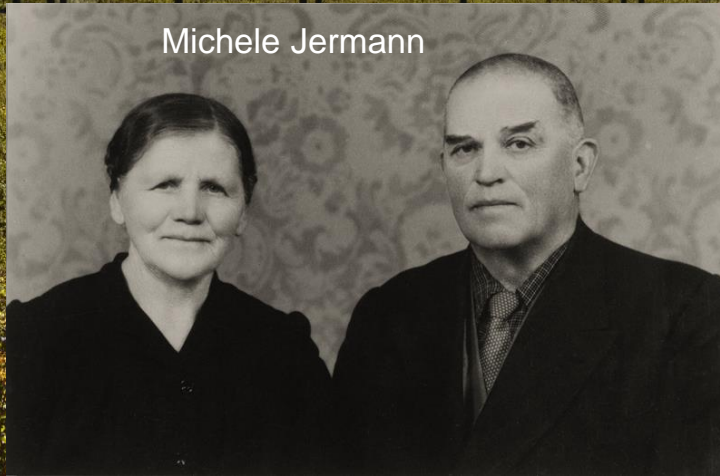
**1881** Anton Jermann arrives in **Farra d'Isonzo** (I): winery foundation

**1975** Official release of **Vintage Tunina** by Silvio: it fast achieves cult status and effectively launches Jermann's new course

1881 Anton Jermann



Michele Jermann



1986 Silvio - Angelo - Bruna







**1970: 10 hectares mixed farming**  
**2022: 200 hectares of property, of which 170**  
**hectares vineyard located;**  
**- 100 hectares on flatland;**  
**- 70 hectares on hillside terrain;**  
**Total yearly production: 900,000 bottles ca (90%**  
**white wines/10% red wines)**





# Historical winery in Farra d'Isonzo...

...devoted to our  
classic wines

*Dermann*



# Dolegna del Collio since 07/07/07...



...devoted to  
cru wines and visitors

*Germann*





## COLLIO

Collio's characteristic soil type is called **PONCA**, highly stratified and rich in marl and sandstone, ideal for quality viticulture.

## ISONZO

Isonzo is a river that flows from Slovenia to the Adriatic Sea; it created a plateau with its alluvial deposits. Soil made of gravel and noble clay, quite calcareous



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# 1983

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## *Vinnae Ribolla Gialla*

Vinnae from 'Jermann Vinnaioli' = winegrowers  
Based on Ribolla gialla, local grape from Friuli  
Venezia Giulia  
It expresses the family's Austro-Hungarian origins  
and is devoted to Silvio's second son, Michele,  
born in 1984





# 1974

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## *Pinot grigio*

**100% Pinot grigio grapes** (low yeald/ha)  
vinified in white in stainless steel tanks  
Classic Jermann label & production style





# 1974

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## *Sauvignon*

**100% Sauvignon grapes** (low yeald/ha)  
vinified in white in stainless steel tanks  
Classic Jermann label & production style







# 1975

*The Jermann*  
**MILESTONE**

**THE NAME:** from Antonia to Tunina

**THE FIELD BLEND:** Chardonnay,  
Sauvignon, Ribolla Gialla, Malvasia and  
Picolit

**1997 + 2015 best Italian White wine**

**Over 20 times awarded**

**Tre Bicchieri Gambero Rosso**

**Jermann**





# 1987

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## *Where Dreams have no end*

97% Chardonnay aged in 300 lt French oak barriques (5 passages) + 3% secret!

Dedicated to U2's song Where The Streets have no name





# 1991

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## *Capo Martino*

**THE FIELD BLEND:** local white grapes from Friuli Venezia Giulia, aged in Slavonian oak tonneaux

**2016 Best Italian White Wine  
by Gambero Rosso**





# 1974

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## ***Traminer aromatico***

**100% Traminer aromatico grapes**

(low yeald/ha)

vinified in white in stainless steel tanks

Classic Jermann label & production style





# 1988

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## *Red Angel on the Moonlight*

**100% Pinot nero** aged for 12 months in small barrels and tonneaux of French oak  
- a red wine devoted to Angelo = Silvio's father's and first son's name





# Environmental sustainability @

*Dermann*

## Conventional agriculture but:

- In **2013** we got the **Casa Clima Wine Certification** of environmental sustainability as 3<sup>rd</sup> winery in Italy, and in order to reduce our footprint on the ecosystem, the energy we can't produce with our own systems (geothermic pump and solar panels) is supplied by a partner which produces energy from renewable sources.

In the vineyard we work as much as possible in an environmental friendly way, according to these principles of sustainable land management:

- **we do not use weed killer,**
- **we do not use chemical fertilizer, instead we produce our own compost,**
- **in some vineyards we carry out some works with horses,**
- **we use the so called technique of customized fertilization for each vineyard – we feed the soil only according to the analysis of it, i.e. only where it's necessary and as much as necessary,**
- **in order to protect our vineyards from getting diseases from bugs we employ the technique of mating disruption for bugs so they get dis-oriented and won't harm the vines.**
- **Surveys carried out on our estate plots reveal high-level bio diversities with nature that is very active and healthy featuring some 75 to 130 different species.** We are aware that the more biodiversity of plants in the vineyard, the more bees and beneficial bugs gets attracted, thus contributing to a healthier and stronger environment for our vines. Attention to biodiversity issues has been one of our main goals for the last two decades, in terms of both the ecosystem where our vines thrive and the environment surrounding our crops and vegetables.

Because of our practices **we have adhered at the system called SQNPI (Sistema di Qualità Nazionale**

**Produzione Integrata**, which literally translated would be Integrated Production National Quality System) here the (only in Italian unfortunately!): <http://www.reterurale.it/produzioneintegrata>

Given the ongoing global changes we have started a **project of micro-terroir investigation** which stretches over more years, in order to identify for each variety and vineyard the best micro-areas or production.





*Thank you  
for your attention!*

*Come to visit us!*

*Zermann*