



Villa Job

VINI DI TERRITORIO





The day we started this adventure, we decided to travel through the Loire and Italy in search of our style. Very mineral and very long-aging vertical (tasting) wines, that are produced in the most natural way possible; indigenous yeasts, spontaneous fermentation and little sulfur (Max 50mg/l). We use short and long maceration. In each wine we try to revive those stories and those special emotions we felt during our travels.

In these years we have always more understood the social value that a winemaker has. Our wines are our thoughts, our passion, our ideas. As such, they must be free and personal, not tied solely to the business aspect



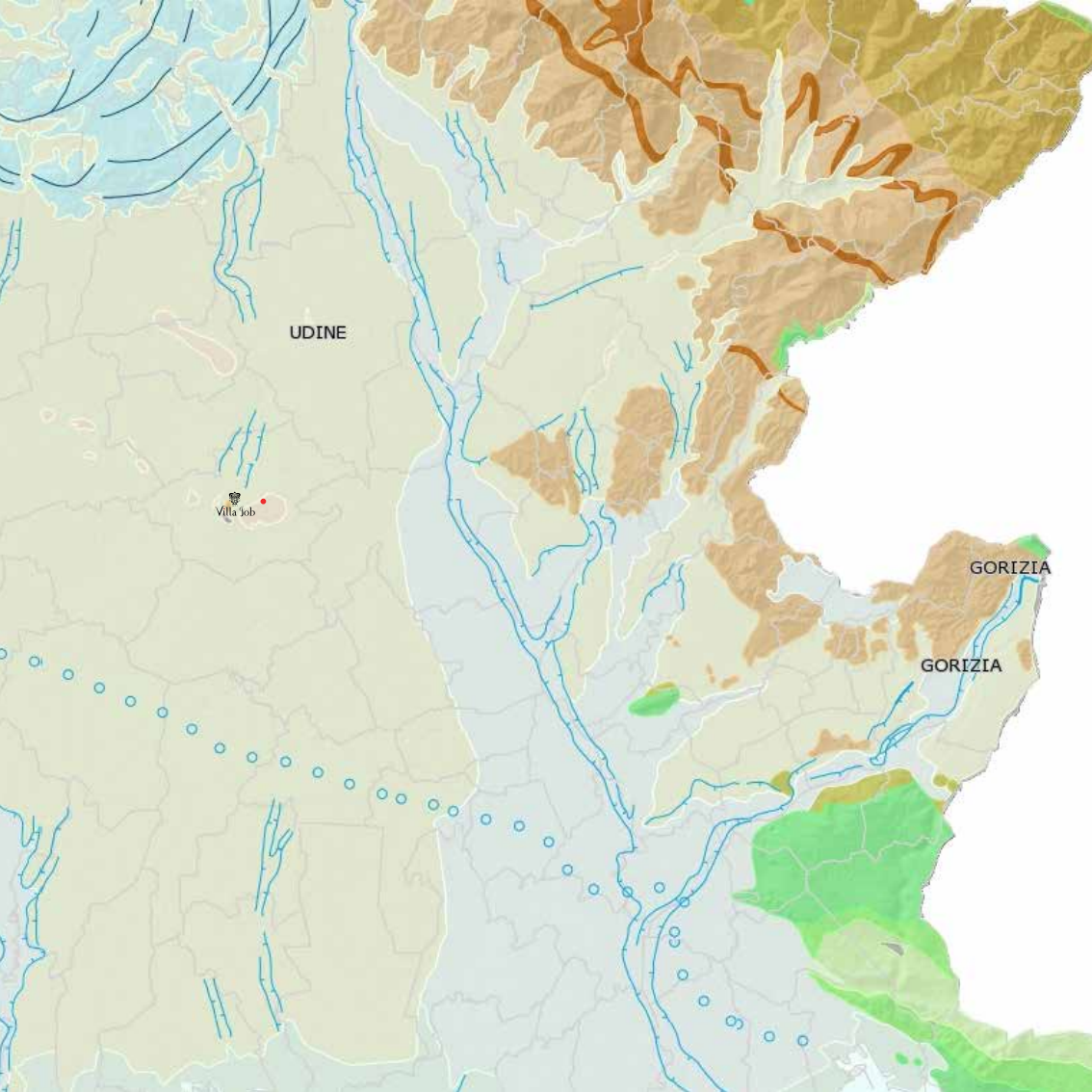


We invest our time to understand the full potential of our Earth, trying to grasp the nuances that give us, making our wines unique for complexity and elegance.

We work in compliance with the Earth using only substances from nature or can be obtained only by simple processes.

Villa Job has an area of 6.5 hectares entirely in certified organic farming.

The Farming system is Guyot, production 40 q/ha. The Density of plantation is 4500. The Average age of vines is around 20 years.



Villa Job vineyard is located on the Friuli Pozzuolo, 90 meters above sea level (known to geologists as “the Hills or the Terraces”)and surrounded by a wood and the Cormor river .The morphology of the land states the peculiarities of this area (only 2 squared kilometers). The oldest rocks of the substrate tend to rise in this very area generating highly complex terrain ranges: sand, sandy silt, clay, sandstone and marl.



July 2018

MEZZATESTA

“MACERATION IS AN ART THAT CAN GIVE WINES OF GREAT COMPLEXITY. IN OUR PURSUIT OF ELEGANCE AND BALANCE, WE OPTED FOR LIGHT BUT VERY LONG MACERATION”

Soil management and long harvests are the keys to get gold Ribolla Gialla. An old Oriental culture has helped us to understand how we had to make the Ribolla. The three phases of tea. Each of these is done by simply infusing. Youthfulness, maturity, wisdom.

Vineyard: Ribolla Gialla 100%

Classification: IGT Trevenezie

Vintage: 2017

Average age of vines: 15 years

Vinification: Around 2 months of maceration on the skins in concrete vats and Open tonneau.

Aging : Concrete vats, old barrique. Malolactic spontaneous. No Filtration

Alcohol : 13%

Total acidity : 6,1 mg/l

Sulfites max 50 mg/l

Production: 2500 bottles

Bottle size: 0,75l - 1,5l





July2018

UNTITLED

“TOCAI IS THE SYMBOL OF OUR LAND, IT’S THE WINE MADE ME FEEL PROUD PEOPLE ABROAD. A WORK OF ART SO UNIQUE THAT IT NEEDS NO OTHER NAMES: UNTITLED”

This is the expression of our region. This was the identification of Friuli in the world. This is the Value that must be protected beyond any fashion. This is the Tocai.

Vineyard: Friulano (Tocai) 100%

Classification: IGT Venezia Giulia

Vintage: 2017

Average age of vines: 15 years

Vinification: 2 days of skin contact maceration in cement.

Aging : Cement and barriques for 9 months, 2 months in bottles

Alcohol : 13%

Total acidity : 5,3 mg/l

Sulfites max 50 mg/l

Production: 2500 bottles

Bottle size: 0,75l - 1,5l





Dec 2018

SUDIGIRI

“THERE ARE MANY STYLES, EACH ONE UNIQUE, BUT FOR US THE SAUVIGNON SHOULD BE THE SYMBOL OF ELEGANCE, SHOULD NOT DOMINATE ITS ESSENCE”

Soil management and selected vintages allow our sauvignon to express all its elegance (elderberry, grapefruit). We have three different clones, each of which allows, along with the strips of the terroir, give notes and very different complexity. 2 days of maceration on the skins.

Vineyard: Sauvignon 100%

Classification: IGT Venezia Giulia

Vintage: 2017

Average age of vines: 15 years

Vinification : One part is macerated for 1 day. Fermentation in concrete vats

Aging : Concrete vats, old barrique. Malolactic spontaneous. Large Filtration

Alcohol : 13%

Total acidity : 5,6 mg/l

Sulfites max 50 mg/l

Production: 2500 bottles

Bottle size: 0,75l - 1,5l





July2018

PIANTAGRANE

“MICRO VINIFICATION TO EXALT OUR TERROIR”

Different soils give different style of Pinot Grigio. This Pinot Grigio is a cuvee from different soils vinificated separately. The peculiarity of our soils (clay, loam and sands), the unique microclimate (river and forest) ensure complexity and unique structures. Only with long aging and the right microclimate can enhance the Pinot Grigio. Hydrocarbons start to appear by the first year of the bottle.

Vineyard: Pinot Grigio 100%

Classification: DOC GRAVE , IGT Venezia Gula Bianco

Vintage: 2017

Average age of vines: 15 years

Vinification : Micro vinification for different soils. Fermentation in concrete vats,

Aging : Concrete vats, old barrique. Malolactic spontaneous.

Alcohol : 13%

Total acidity : 5,8 mg/l

Sulfites max 50 mg/l

Production: 4100 bottles

Bottle size: 0,75l - 1,5l





Dec 2018

GUASTAFESTE

“LONG MACERATION IN OPEN BARREL TO TAKE OUT ALL THE CHARACTERISTICS OF THIS UNIQUE GRAPE”

Pinot grigio is a basal grape, its peculiarities are not in immediate aromas. Only with the maceration can one bring out all of its true hidden essence.

Vineyard: Pinot Grigio 100%

Classification: IGT Venezia Giulia Pinot Grigio

Vintage: 2016

Average age of vines: 15 years

Vinification : Around 2 months of maceration on the skins in concrete vats and Open tonneau.

Aging : Concrete vats, cherry barrel and old barrique for 1 year

Alcohol : 13%

Total acidity : 5,3 mg/l

Sulfites max 50 mg/l

Production: 2000 bottles

Bottle size: 0,75l - 1,5l





Marz 2019

RISIĆ BLANC

“CERTAIN WINES JUST HAPPEN. THE TIME AND OXYGEN CREATE A PHENOMENON CAPABLE OF EXPANDING THE TIME AND SPACE. OXIDATION MAKES THIS WINE UNIQUE AND VERY PERSONAL”

After a trip to Marsala, one in the Jura and many in the Loire I realized that oxidation is the elegance of the wine. I tried to combine the two techniques to my style. Researched oxidation replacing the tertiary wood creating unique and very personal notes.

Vineyard: Pinot Grigio 100%

Classification: IGT Venezia Giulia Bianco

Vintage: ED III (80% Pinot grigio 2016 and Malvasia 2016, 20% Pinot Grigio in oxidation system since 2008 until 2015)

Average age of vines: 15 years

Vinification : Fermentation in concrete vast, Vinification in concrete vast and old barrique for 1 year.

Aging : Concrete vats, old barrique. Malolactic spontaneous. bottle

Alcohol : 13%

Total acidity : 5,6 mg/l

Sulfites max 50 mg/l

Production: 2000 bottles

Bottle size: 0,75l - 1,5l





December 2018

SERIOUS

“ACIDITY AND PEPPERCORN.”

Our interpretation of Refosco tries to keep the spices, the fruits and the elegance. We do not make long macerations and do not defoliate to preserve the identity of this grape.

Vineyard: 100% Refosco peduncolo rosso

Classification: IGT Venezia Giulia

Vintage: 2017

Average age of vines: 15 years

Vinification : Fermentation on the skins in open tonneau. max 10days to preserve the acidity and peppercorn

Aging : Concrete vats, big barrel. Malolactic spontaneous. No Filtration

Alcohol : 13%

Total acidity : 5,3 mg/l

Sulfites max 30 mg/l

Production: 3600 bottles

Bottle size: 0,75l - 1,5l





July2018

GRAVITÀ

“SCHIOPPETTINO BEHAVES LIKE A WHITE GRAPE.”

Schioppettino needs to grow in cooler microclimates because its relatively thin skins suffer from sunburn easily. Even worse, hot daily temperatures blunt the crisp, fresh blue and red fruit aromas and flavors and impede the formation of the spicy green peppercorn aromas.

Vineyard: 100% Schioppettino

Classification: IGT Venezia Giulia

Vintage: 2013

Average age of vines: 15 years

Vinification : Fermentation on the skins in open tonneau.

Aging : Concrete vats, old barrique and tonneau. Malolactic spontaneous.

No Filtration

Alcohol : 13%

Total acidity : 5,3 mg/l

Sulfites max 50 mg/l

Production: 300 - 600 bottles

Bottle size: 0,75l





ROSSO

“THIS WINE REPRESENTS THE BEGINNING OF OUR ROUTE. A PERSPECTIVE THAT WILL ALLOW TO PERCEIVE THE WORLD THAT OPENS BEYOND THIS DOOR..”

Classification: IGT Venezia Giulia

Vineyard: 100% Refosco dal Peduncolo Rosso

Vintage: 2017

Average age of vines: 15 years

Vinification : Concrete vast

Aging :Concrete vast.

Alcohol : 12,5%

Total acidity : 5,5 mg/l

Sulfites max 40 mg/l

Production: 3000 bottles

Bottle size: 0,75l





BIANCO

“THIS WINE REPRESENTS THE BEGINNING OF OUR ROUTE. A PERSPECTIVE THAT WILL ALLOW TO PERCEIVE THE WORLD THAT OPENS BEYOND THIS DOOR..”

Classification: IGT Venezia Giulia

Vineyard: 70% Pinot Grigio, 20% Ribolla Gialla, 10% sauvignon

Vintage: 2017

Average age of vines: 15 years

Vinification : Inox and concrete vast

Aging : Concrete vats

Alcohol : 12,5%

Total acidity : 6,2 mg/l

Sulfites max 50 mg/l

Production: 2500 bottles

Bottle size: 0,75l



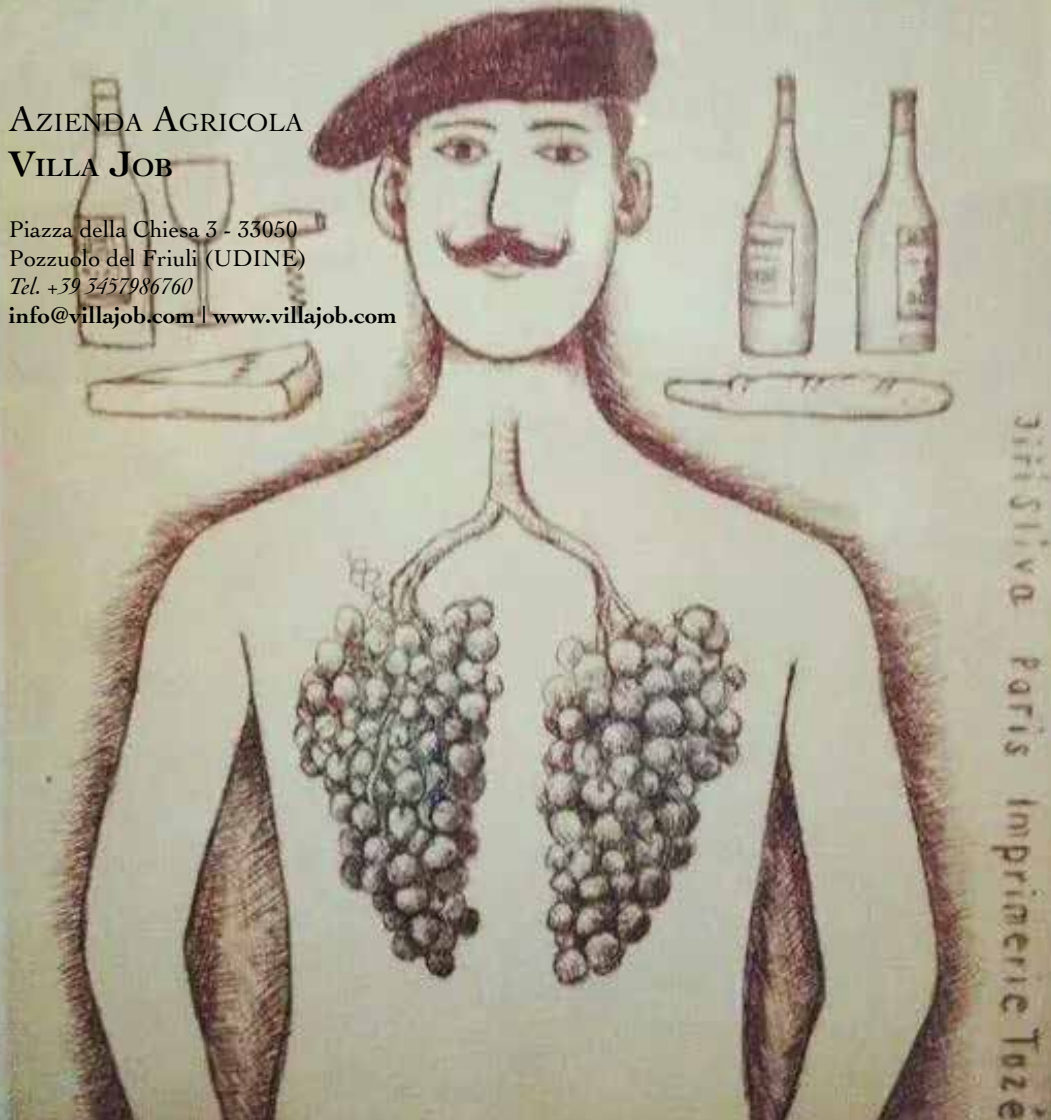
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