

ARTICLE MAGNUS REUTERDAHL

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<http://www.dinvinguide.se/hwar-fjortonde-dag/kart-barn-har-manga-namn-kanner-du-till-druvan-jakot/>

'KÄRT BARN HAR MÅNGA NAMN! KÄNNER DU TILL DRUVAN JAKOT?'

(Dear child has many names! DO YOU KNOW GRAPE JAKOT?)

There are many controversies in wine, one is when the name indicates a particular region or could be mistaken for typical regional wines.

The most famous example is perhaps the Champagne. All sparkling wines from the Champagne district produced according to the méthode champenoise which are allowed to be called champagne, because this is a protected designation of origin but all sparkling wines are not Champagne. At sparkling wines made outside of Champagne nor may the term méthode champenoise used, then it could be misunderstood as wine comes from Champagne, instead get ready méthode traditionnelle.

However, this is not the only case of wine names of origin. One problem is grapes with names that refer to a specific region. This is the story of the grape Tokaj Friulano or rather of grape that was once called Tokaj Friulano.

In the 1990s began to representatives of the Hungarian Tokaj wine region a legal battle to name Tokaj would only stand on the labels of wines from this area. 1995, found the ECtHR that you were right. However, it took time before it was fully implemented but from 2007 it hit full effect.

his affected including grape tokaj Friulano grape and tokaj pinot gris. As regards the first of these grapes arose a new problem when the name fruliano refers to the northern Italian wine region Friuli but the grape is also common Slovenia. In Friuli have simply deleted the name Tokaj call grape fruliano. while in Slovenia, called it several different names. Most common is the name Sauvignonasse been. Slowly, however, the name has become more popular in Slovenia: jakot, ie tokaj backwards.

The grape is believed to originally come from France but has been in Italy / Austria / Slovenia for several hundred years. Tocai has also been used here for several hundred years. However, there are those who believe that the older denominations possibly refers to the Hungarian Furmint grape, grown in just Tokaj, Hungary, and this during a period should have been popular in Friuli.

Last week, I visited areas of the Colli Orientale, Colli and Isonzo in Italy and Brda, Slovenia. I also visited the Slovenian Istra (Istria) as well and Vipava valley in Slovenia, where dominates, however, other grapes, I will return to these in another article. One of the grapes that impressed most is just Friulano grape / jakot.

The grape gives fresh wines with hints of citrus fruits, almonds, minerality which often pull in saltiness and a nice bitterness in the finish. There is often also a little white or yellow flowers, stone fruit and light aromatic elements and sometimes hints of exotic fruit. Like fresh white wines with a good dose of acid is a grape and areas you should start to get interested in, immediately. I'm so where beautiful newly in love!

The tragedy is that the company you will not get much done on this grape! None of Slovenia (no white wine at all!) And four wines from Friuli, one of which expired. Those that right now there is Ronc Sordi 2012, Guerra Albano and a cuvée from Bordo del Tiglio.

From experience I know that there is a lot to find in restaurants and wine bars.

Some manufacturers WATCHING AFTER WHEN IT COMES TO Friulano / JATOK!

From Colli Orientale samples of the three made of 100% Friulano from the producers Dorigo, Rodaro and Bastianich and a cuvée of 70% Friulano and 30% Ribolla Gialla from the producer Le Due Terre.

All four are really good wines and are well worth watching for. Dorigo and Rodaro's is clean and fresh, Bastianich's a bit fruitier and with a little more body, this has dried to 10% of the grapes a few days and Le Due Terre is a little spicier and has little deeper tones.

From the Isonzo we tested a number of wines which two Friulano which was really good, one of the producer Borgo san Daniele and one from the producer Luisa. Isonzo area is different from the others we visited so this is much flatter, one could say flat. I have drunk too few to say exactly how this affects the wines but both of these are a bit more fruity and flowery but still has good acidity and elegance, and of course that little bitterness in the finish.

In the city of Cormòns Collio is an excellent wine bar if you want to try wines from the area, Enoteca di Cromons. Right here we tried right wines from Collio. Three Friulano wines stood out a little extra, those from Carlo di Pradis, Raccaro and Toros and the orange wine from Radikon.

Brda, ie Collio on the Slovenian side of the border, is a really interesting area with lots of good and interesting wines,

the grapes are about the same as in the Collio. Although this is an excellent wine bar if you want to sample wine from the region, Vinoteka Brda Dobrovo. We tried lots of interesting wine here, its best was perhaps the producer Marjan SiMCiC but he was not having any jakot. Among jakot / Sauvignonasse wines stood out four. Carga, Šibau, Mavric and Ščurek, the first three featured wines made from 100% jakot while the latter had with a cuvée.

There will come a few posts next from this trip ahead, one on another grape ribolla Gialla / Rebula, and one of the Vipava Valley and the Slovenian part of Istria.

Magnus Reuterdahl