



## Radikon

Friuli, Italy 意大利弗留利



The name ‘Orange wine’ can be a bit confusing. It is neither a cocktail mixed with orange and spirits, nor a wine made from oranges. And it definitely has nothing to do with Rosé.

“Orange wine(橘色或橙色葡萄酒)”的说法容易引起误解。它既不是橙汁混合起泡酒勾兑的鸡尾酒，也不是用橙子酿的葡萄酒。与桃红葡萄酒也是全然不同的两码事。

Orange wine (also called as Amber wine) refers to wines made from white grape varieties, gone through long skin contact (up to a few months), therefore resulting in orange, pink or amber color. During this process, more tannin, color and flavor will be extracted. You’ll for sure get lots of attention if you bring a bottle of orange wine to a blind tasting!

橘酒（Orange Wine也叫Amber wine），意为：用白葡萄品种酿成的，在葡萄压榨后长时间带皮发酵所酿造出的带有橘色的葡萄酒（带皮发酵时间可长达数月）。酒液颜色也可以是淡粉或琥珀色。这个过程中，白葡萄酒会从果皮中萃取出更多的单宁、颜色和风味，颜色因此变得深沉。

Stanko Radikon was born in the village of Oslavia in Friuli Collio, Italy, and Radikon Family have been running this winery for generations.

Stanko Radikon出生于意大利弗留利(Friuli Collio)的Oslavia村庄内，家族世代经营着自己的雷迪肯酒庄(Radikon Family)。

As Friuli-Venezia Giulia borders on Austria and Slovenia, the area became an important strategic area and the target of all parties and suffered countless firefights. Perhaps, it was this relative proximity to destruction that helped shape Radikon’s powerful drive for sustainability and care for the environment. Reminders of the horrors of war lie all around the family’s property, from unexploded bombs to primitive gunpowder cartridges dating from the first world war. The family’s Slatnik vineyard faces Mount Sabotino, one of the key battlegrounds over which the bitter Isonzo battles took place. Even as recently as the 1990s, more than eight decades after the brief and bloody

发现地





war, the entire top half of the mountain remained bare. More than two decades later, nature has finally managed to regenerate itself and green the peak once more.

由于弗留利-威尼斯-朱利亚接壤奥地利和斯洛文尼亚，所以该地成为了重要的战略地区，成为各方势力重点抢夺的对象，遭到了猛烈的炮火袭击。也许正是因为Radikon家族曾直面战争的残酷，他们如今是可持续发展和环境保护的强大拥护者。从未爆炸的哑弹到一战期间残留的原始火药，Radikon庄园内到处都有战争的痕迹。Radikon家族的Slatnik葡萄园直面萨博廷山(Monte Sabotino)，也是伊松佐河战役（the battles of Isonzo）的关键战场之一。即使是在20世纪90年代，即那场鏖战的80多年后，萨博廷山的上半部分仍是寸草不生。直至二十多年后，春风才又绿萨博廷山。

(During the First World War, the Italian army and the Austrian Army carried out 12 battles in the Isonzo River area, the Italian-Austrian border, from June 1915 to December 1917, resulting in more than 1 million casualties only on the Italian side.)

（伊松佐河战役 (Battles of the Isonzo River)，第一次世界大战期间，意军同奥军于1915年6月~1917年12月在意大利边境伊松佐河地区进行的12次战役，仅意军一方死伤过百万。）

Although the war ended many years before Stanko Radikon was born, the trauma of the war never disappears, which makes him respect nature more and choose the most natural way when making wines. Therefore, Stanko first adopted the natural wine-making method, meanwhile encouraging local grape farmers to share his concept. Natural wine therefore became one of the characteristics of this region.

这使得Stanko Radikon更加敬畏自然，以至于在酿造葡萄酒时也选择采用最为天然的方式。因此，Stanko首先采用自然酿酒法，同时也鼓励当地葡萄农酿造天然葡萄酒，自然酒成为了弗留利-威尼斯-朱利亚产区的特色之一。

Although natural wine is good for environmental protection, the preservation of wine is very troublesome due to the lack of SO<sub>2</sub>. After various attempts, Stanko found his grandfather's method of wine-making: to increase the shelf life of the wine by extending the time of skin-contact maceration. Stanko increased the skin-contact maceration process to 3 months, giving the white wines more tannin, which can help extend the lifespan of white wines. Until 2002 he stopped adding sulphur. At the same time, because of the long-term skin-contact maceration, the color of the wine turns to orange, so it is also known as orange wine.

自然酒虽然有益于环境保护，但是由于缺少二氧化硫，所以葡萄酒的保存问题很让人头疼。Stanko经过了各种尝试，最后发现自己祖父的酿酒方法：通过延长浸皮时间，来增加葡萄酒的保存寿命。Stanko在酿造白葡萄酒时，将葡萄的浸皮时间增加到3个月，这样酿造出来白葡萄酒也会含有大量单宁，进而达到增加葡萄酒保存的时间。同时由于长时间浸皮，葡萄酒的颜色偏橙色，因此也被人们称为橙酒。

The wine remained fresh and acidic after several months of impregnation and high oxidation, which caused an uproar in the wine industry at the time. Soon after this renaissance wine-making method become fashionable throughout France, Germany, New Zealand, Croatia and California, brought an amber revolution.

发现地

GSL  ZEFIRO

葡萄酒经过数月浸渍、高度氧化下后仍然保持清新酸度，这在当时的葡萄酒业界引起轩然大波。随后复兴古法迅速席卷法国、德国、新西兰、克罗地亚及美国加州等地，出现了新一轮的橘色酒风潮。

In 2016, Saša took over the family business after Stanko passed away. He slowly introduced a new philosophy, which in some way tends to simplicity: less fermentation, a shorter aging period, lightly fresher and tidier wines, which differs his own wine style from his father's.

2016年Saša在其父亲去世后继承家族酒庄事业。在Stanko的风格基础上逐渐发展出自己的风格：相对更简单、易饮、浸皮及陈酿时间较短，更加轻盈、清新。

Generally speaking, S-line is fresher and less tannic compared with Blue line and can be easily understood especially for people who has never tried amber wines before.

整体上来说，S-line浸皮时间相对Blue line更短，更清新、丹宁更低。对于初次尝试橘酒的人来说更易接受。而Blue line则是经典橘酒的代表之作。



# Radikon Pinot Grigio SIVI 2017 Friuli, Italy 意大利弗留利

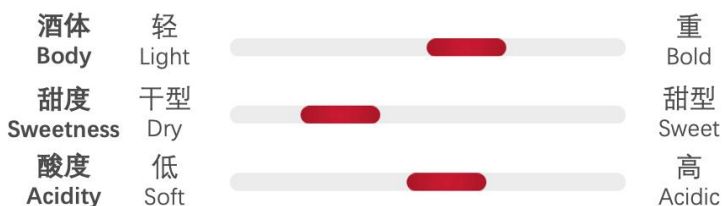
## 雷迪肯灰皮诺白葡萄酒 2017

No added yeasts, only natural fermentation, relatively short maceration in oak vats for about 12 days. Well balanced, made with intelligence and talent. So juicy that no one will not love it. A mandatory entrance for the fantastic world of the natural and macerated/orange wines.

不添加任何人工酵母，使用野生酵母天然发酵。斯洛文尼亚大橡木桶中短期浸皮大约12天。是几乎无人不爱的一款橘酒，橘酒世界里的明星招牌。自然酒及橘酒爱好者的必饮入门款。



产区	意大利 弗留利, 科利奥
REGION	Italy, Venezia Giulia IGT
葡萄品种	100% 灰皮诺
GRAPE VARIETY	100% Pinot Grigio
酒精度ALCOHOL	13.5% Vol.
酿造工艺	斯洛文尼亚大橡木桶中自然发酵8-14天， <b>浸皮约12天</b> ，无温度控制或添加酵母。
VINIFICATION	8/14 days in large Slovenian oak barrels for fermentation and skin contact for approx. 12 days. No temperature control or added yeasts. Natural fermentation only.
陈年	在橡木桶中成熟18个月，在瓶中熟化2个月。
AGING	18 months in large oak barrels, 2 months in bottle
品酒笔记	酒体呈红铜色，香气复杂而持久，红色水果如樱桃般的香味尤其明显。口感饱满优雅，富含浓郁的矿物质。单宁柔顺，持久并略带盐味。回味中带有丝丝浆果气息
TASTING NOTES	Coppery color, the nose is complex and persistent with hints of red fruits like cherry in particular. The mouth is full, elegant and with a great minerality. Salty and long-lasting with very soft tannins. Hints of berries can be perceived at the aftertaste.
食物搭配	与肉类鱼肉和蔬菜完全契合，几乎与所有食材都可以搭配
PAIRING	Ideal with light meat fish and vegetable dishes, it's a very versatile wine that works almost with everything
饮用建议	12-16°C 无需醒酒
SERVING NOTES	12-16°C No need for decanter.



发现地







# Radikon Slatnik 2017

Friuli, Italy 意大利弗留利

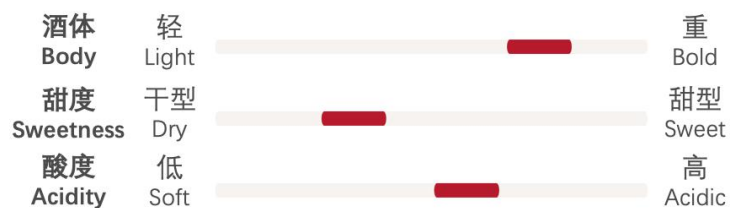
## 雷迪肯斯莱尼克白葡萄酒 2017

A fresh and approachable wine. Very limited addition of sulphur before the bottling, no filtration following the general rules of the natural wines production. After almost two years of aging in big oak barrels, this traditional blend of Chardonnay and Tocai Friulano, one of the most representative wine of the region, is bottled and after few months of stabilization is ready for the market. A mandatory entrance for the fantastic world of the natural and macerated/orange wines.

这款斯莱尼克由霞多丽与本地稀有品种弗留利托凯酿成，在斯洛文尼亚中短期浸渍约12天，较长期带皮浸渍更易让入门者接受，带有清爽的**橘皮类**香气，发酵后在大橡木桶陈年近两年，瓶中陈年数月直至酒液稳定才投入市场。全程不添加任何人工酵母，使用**野生酵母天然发酵**。Radikon是橘酒世界里的**明星酒庄**，无人不爱。**自然酒及橘酒爱好者的必饮入门款。**



产区	意大利 弗留利, 科利奥
REGION	Italy, Venezia Giulia IGT
葡萄品种	80% 霞多丽、20%弗留利托凯
GRAPE VARIETY	80% Chardonnay, 20% Tocai Friulano
酒精度ALCOHOL	13% Vol.
酿造工艺	斯洛文尼亚大橡木桶中自然发酵10-14天， <b>浸皮约12天</b> ，不添加人工酵母，只使用野生酵母进行自然发酵。
VINIFICATION	10/14 days in large Slovenian oak barrels for fermentation and skin contact for approx. 12 days. No added yeasts.
陈年	大橡木桶中成熟18个月，在瓶中熟化2个月。
AGING	18 months in large oak barrels, 2 months in bottle
品酒笔记	柑橘类水果如橙子、葡萄柚；杏、桃、苹果、蜂蜜、焦糖、迷迭香、百里香、白胡椒、杏仁、榛子、菠萝、芒果、茉莉、干玫瑰、金银花香气。 Orange, citrus, grapefruit, apricot, peach, apple, honey, minerals, caramel, rosemary, white pepper, thyme, almond, hazelnut, dried apricot, pineapple, mango, jasmine, dried rose, honeysuckle.
TASTING NOTES	
食物搭配	与肉类鱼肉和蔬菜完全契合，几乎与所有食材都可以搭配 Ideal with light meat fish and vegetable dishes, it's a very versatile
PAIRING	wine that works almost with everything
饮用建议	12-16°C 无需醒酒
SERVING NOTES	12-16°C No need for decanter.



发现地







# Radikon Oslavje 2012/2014

Friuli, Italy 意大利弗留利

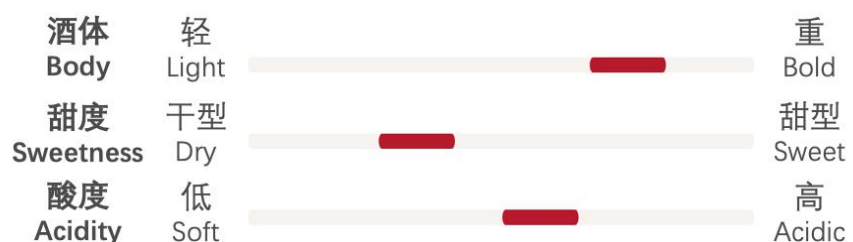
雷迪肯欧斯拉维杰白葡萄酒 2012/2014 500/1000ml

Natural fermentation, long maceration in oak vats for 2/4 months (based on the vintage), maturation in 25/35 hl casks for 4 years. No added sulphur. A typical blend of Chardonnay and Sauvignon, it's an expression of a unique terroir (mineral) and a unique wine making process (long maceration). Golden color in the glass, it's natural, clean, elegant, well balanced and highly expressive. A beautiful, remarkably complete wine. Blue line is actually the former winery owner's representative.

使用野生酵母天然发酵，大橡木桶中浸皮2-4个月，并陈年4年。无任何硫添加物。代表了该地区独特的风土（矿物质风味）。长时间带皮浸渍与陈年为蓝线的特色，也是上任庄主的经典代表作，作为Radikon酒庄的**旗舰款**之一，具有超长的陈年能力。



产区	意大利 弗留利, 科利奥
REGION	Italy, Venezia Giulia IGT
葡萄品种	60% 霞多丽、40%长相思
GRAPE VARIETY	60% Chardonnay, 40% Sauvignon Blanc
酒精度ALCOHOL	13.5% Vol.
酿造工艺	斯洛文尼亚大橡木桶中自然发酵， <b>浸皮2-4个月</b> ，不添加人工酵母，只
VINIFICATION	使用野生酵母进行自然发酵。  Skin contact for 2 to 4 months. No added yeasts.
陈年	大橡木桶中成熟 <b>3年</b> ，在瓶中熟化 <b>1年</b> 。
AGING	3 years in large barrels, 1 year in bottle
品酒笔记	酒体呈金黄色，前味复杂而持久，带有水果的香气，苹果和干果香味尤其明显。混合着优雅的丹宁和矿物味道。收尾有桃子和杏的气息点缀。
TASTING NOTES	Golden color, the nose is complex and persistent with hints of fruit, especially apple and dried fruits. The mouth is full and slightly tannic with elegance and great minerality. The final aromas can be perceived as hints of peach and apricot.
食物搭配	与蘑菇、块菌、猪肉和成熟相得益彰。  It goes well with pasta with mushrooms or truffles, pork meat, and
PAIRING	mature cheeses.
饮用建议	14-16°C 无需醒酒
SERVING NOTES	14-16°C No need for decanter.



发现地





# Radikon Ribolla 2012/2014

Friuli, Italy 意大利弗留利

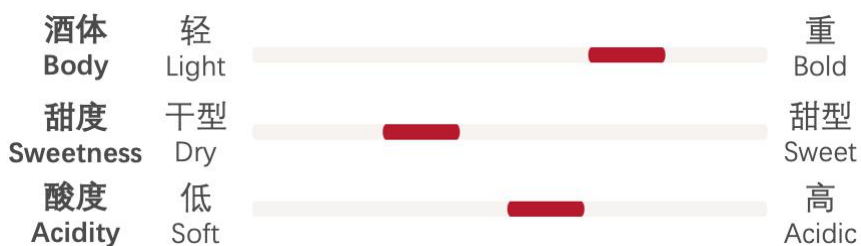
雷迪肯丽波拉白葡萄酒 2012/2014 500/1000ml

A white wine that's vinified like it was a red. A wine to savor, to examine, to please your curious palate. Macerated for 2-4 months on its skins, and bottled unfined and unfiltered, with no sulfur dioxide used at any time during the wine-making process. Slightly chilled makes it better. This is a beautiful, remarkably complete orange wine. One of the flagship labels from Radikon winery.

用红葡萄酒的酿酒方法酿造的一款白葡萄酒，也被称为橘酒。绝对满足你的好奇心！该款橘酒带皮浸渍2-4个月，不做任何过滤或澄清，保留葡萄酒最原始的风味。略微冰镇风味更佳！无任何硫添加物。代表了该地区独特的风土（矿物质风味）。长时间带皮浸渍与陈年为蓝线的特色，也是上任庄主的经典代表作，作为Radikon酒庄的**旗舰款**之一，具有超长的陈年能力。



产区	意大利 弗留利, 科利奥
REGION	Italy, Venezia Giulia IGT
葡萄品种	100%丽波拉
GRAPE VARIETY	100% Ribolla Gialla
酒精度ALCOHOL	12.5% Vol.
酿造工艺	斯洛文尼亚大橡木桶中自然发酵， <b>浸皮2-4个月</b> ，不添加人工酵母，只
VINIFICATION	使用野生酵母进行自然发酵。  Skin contact for 2 to 4 months. No added yeasts.
陈年	大橡木桶中成熟 <b>3年</b> ，在瓶中熟化 <b>1年</b> 。
AGING	3 years in large barrels, 1 year in bottle
品酒笔记	酒体呈深橙黄色。香气中混合着坚果、杏子、柠檬、橙子、茴香和鼠尾草的香味。干香草衬托出甜瓜和蜜桃的味道，是一款结构饱满，干性收尾且值得回味的一款酒。
TASTING NOTES	Deep orange color. Aromas of nuts, dried apricots, lemon, orange, fennel & sage. Melon and peach flavors along with dried herbs on the palate. A chewy wine with good structure and a long finish.
食物搭配	值得尝试煎蛋，蘑菇，猪肉或熟奶酪烹调的食物。  Needs richly-flavored food. Try it with omelet, mushrooms, pork
PAIRING	meat or mature cheeses.
饮用建议	14-16°C 无需醒酒
SERVING NOTES	14-16°C No need for decanter.



发现地







# Radikon Jakot 2012/2014

Friuli, Italy 意大利弗留利

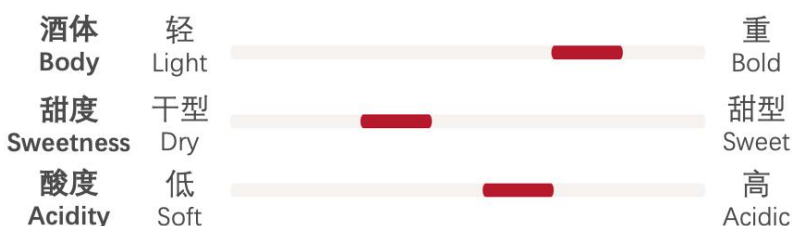
雷迪肯爵克白葡萄酒 2012/2014 500/1000ml

One of the most interesting orange wines from the Radikon family, a pure expression of the most typical local grape from Friuli: Tocai. Jakot is a backwards play on Tocai (Tokaj), which is no longer allowed to be used in Italy because of the Tokaj region in Hungary. Aged for four years. No filtration, no clarification. Slightly chilled is suggested. One of the flagship labels from Radikon winery with excellent aging potentials.

Radikon家族中最有趣的一支橘酒。100%本地品种Tocai Friulano，但因Tokaj为匈牙利法定产区名称，其他产区不允许使用，酒庄便将Tokaj拼写倒转，起名为Jakot。该款橘酒带皮浸渍2-4个月，**将近4年的陈年**，不做任何过滤或澄清，保留葡萄酒最原始的风味。略微冰镇风味更佳！无任何硫添加物。代表了该地区独特的风土。**长时间带皮浸渍与陈年为蓝线的特色**，作为Radikon酒庄的**旗舰款**之一，具有超长的陈年能力。



产区	意大利 弗留利，科利奥
REGION	Italy, Venezia Giulia IGT
葡萄品种	100% 弗留利托凯
GRAPE VARIETY	100% Tocai Friulano
酒精度ALCOHOL	13.5% Vol.
酿造工艺	<b>浸皮2-4个月</b> ，不添加人工酵母，只使用野生酵母进行自然发酵。
VINIFICATION	Skin contact for 2 to 4 months. No added yeasts.
陈年	大橡木桶中成熟 <b>3年</b> ，在瓶中熟化 <b>1年</b> 。
AGING	3 years in large barrels, 1 year in bottle
品酒笔记	柑橘类香气如橙花、橙子、橙皮；核果类香气如杏、苹果、桃子；蜂蜜、葡萄干；坚果类如杏仁；香料类如丁香、肉桂；热带水果：芒果和菠萝。 Orange blossom, orange, citrus, orange peel, apricot, apple, peach, honey, raisin, nutty, almond, clove, cinnamon, tropical fruits, mango and pineapple.
TASTING NOTES	honey, raisin, nutty, almond, clove, cinnamon, tropical fruits, mango and pineapple.
食物搭配	煎蛋，蘑菇，猪肉或熟奶酪烹调的食物，以及几乎所有的亚洲料理。
PAIRING	Omelet, mushrooms, pork meat or mature cheeses, and almost all Asian cuisines.
饮用建议	14-16°C 无需醒酒
SERVING NOTES	14-16°C No need for decanter.



发现地





发现地

GSL  ZEFIRO