

COMPANY PROFILE

WELDAN

VINAIOLI IN FRIULI



COMPANY

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COMPANY WELDAN

WELDAN: SUSTAINABILITY GOES THROUGH TECHNOLOGY

We have been working since years to find the best way to manage our land. We were born from a small plot and through study we have always followed our curiosity towards the outside world.

We have thus come to confront colleagues from all over the world and to choose, over the years, increasingly sustainable solutions for the environment and highly technological for a precise monitoring of the vineyards .

25.000
working hours

200 YEARS
agricultural family history

1000 KM
rows of organic grapes

38000 HL
cellar capacity



HISTORY

OVER 200 YEARS OF FAMILY HISTORY

We have been farmers since generations, we have known the evolution of time and processes and over the years we have reached the point where we are now.

We act by precisely controlling our vineyards through IOT technologies that allow us to evaluate the state of well-being of the plant and the soil, we monitor the surrounding environment and use the surveys to intervene.

We have chosen to combine statistics and precision with our personal evaluation given by years of work in direct contact with our plants. We have thus come to a result that is natural for us: organic cultivation.



TERRITORY

OUR WINE STARTS FROM OUR TERRITORY

We embrace different areas of the region: the family vineyards extend from the seaside to the hilly areas of Colli Orientali - in the municipalities of Spessa di Cividale and Manzano - stretching alongside the Tagliamento river.

Our goal is to bring to the attention of the consumer, the different nuances of our regional territory, all enclosed in a glass of organic wine.

53 ha
Friulian plain and
Tagliamento river

172 ha
Palazzolo dello Stella

15 ha
Colli Orientali del Friuli

240 ha
Total hectars



TERRITORY

THE HILLY PRODUCTION AREA

The vineyards extend between the municipalities of Manzano (10ha) and Cividale del Friuli, in the hamlet of Spessa (5ha).

Here the soil is notoriously called “Ponca”, a local term used to define Flysch, a type of soil composed by a mixture of marl and sandstone stratified over the millennia. It is an ideal soil for hillside viticulture: due to atmospheric agents it crumbles quickly, forming small fragments and flakes which over time break up further, assuming a yellowish color until they merge with the clay. The alkaline nature of the soil, rich in calcium carbonate, together with the strong temperature variations, gives the wines sapidity and minerality.

Southern and Western exposure of the vineyards, allows a correct solar radiation and a significant influence of sea currents. Fairly dry climate with abundant rainfall. In this area the vineyards have an average age of 30 years, the oldest reaching even 60 years of age.

Guyot and double inverted training systems guarantee better management of the buds and bunches, allowing for correct ripening of the grapes. The cultivated varieties are Friulano, Ribolla Gialla, Sauvignon, Pinot Grigio, and Riesling among the white berried grapes, Merlot, Schioppettino, Refosco dal Peduncolo Rosso and Cabernet Franc among the red berried grapes.

The harvest takes place in mid-September: manual harvesting for the oldest vineyards, mechanical for the remaining part.



TERRITORY

GRAVE DEL FRIULI

About 35 hectares of vineyards extend over a large area between the provinces of Udine and Pordenone, in the Grave del Friuli area. This area was formed by the floods of the Meduna, Cellina and Tagliamento rivers, which, over the millennia, deposited enormous quantities of calcareous-dolomitic material torn from the mountain by the violence of the waters and dragged downstream along their rivercourse.

The whole area is composed by soil of alluvial origin, coarser further upstream and more minute as the rivers continue their course. The soil, characterized by a large stony surface, enhances the temperature range between day and night thus favoring a marked endowment of aromas in the grapes and flavored and elegant wines.

Vineyards of Glera, Pinot Grigio and Traminer Aromatico, with an average age of 15-20 years mainly trained with simple curtain system, which guarantees an adequate ratio between leaves and bunches.

The harvest in these vineyards takes place mechanically, starting from the end of August.



TERRITORY

PALAZZOLO DELLO STELLA

The main extension of 172 hectares is located in Piancada, a hamlet of Palazzolo dello Stella just 2km far from the sea.

We are in the middle of the so-called Bassa Pianura Friulana which extends in an area between the Livenza river (to the west) and the Isonzo river (to the east) and between the line of resurgences and the sea. The climate and the conformation of the soil make this area very rich in water, characterizing it, in a decisive way, both from an environmental and cultural point of view. The silty, clayey and impermeable subsoil, together with a large quantity of water and the low slope of the land, have made these lands tend to be stagnant and unsuitable for agriculture for centuries. Thanks to the massive reclamation operations begun in the early years of the 20th century, the area today is richly cultivated and also suitable for the cultivation of vines. The fertility and salinity of the soil is a fundamental characteristic for the aromaticity of the wines.

Here we find our youngest vineyards, with an average age of 8 years. Pinot Grigio, Sauvignon, Ribolla Gialla, Müller-Thurgau and Glera among the white berried grapes and Pinot Noir, used for the production of Prosecco DOC Rosé. Thanks to spurred cordon and guyot training system we can better manage of the buds and bunches, allowing for correct ripening of the grapes.

The vineyards are harvested mechanically throughout the month of September.





ORGANIC

WHAT ORGANIC MEANS TO US

Organic does not only mean the absence of chemical intervention in the vineyard but also precise and punctual control of the processing phases. We only use of active ingredients of natural origin, such as copper, sulfur and orange essential oil. Through sexual confusion we control the population of unwanted insects.

We use weather stations to check in real time the climatic conditions and monitor temperature and humidity in our vineyards. Spraying machines eliminate the drift*, innovative systems stimulate the plant to self-defense to reduce the environmental impact.

We periodically carry out georeferenced leaf mapping to know the vegetative status of the plant, the lack of water or nutrients. We process the data and remotely define the operations to be performed in the vineyards.

* The drift is the quantity of mixture that is dispersed in any area other than the area meant to be treated

PRODUCTION

THE NUMBERS SPEAK FOR US

The cellar department has grown over time, in order to answer to our needs. Cold temperature is our best ally to keep intact the characteristic aromas of the vines; we continually look for the best ways to enhance the essence of the grapes we harvest.

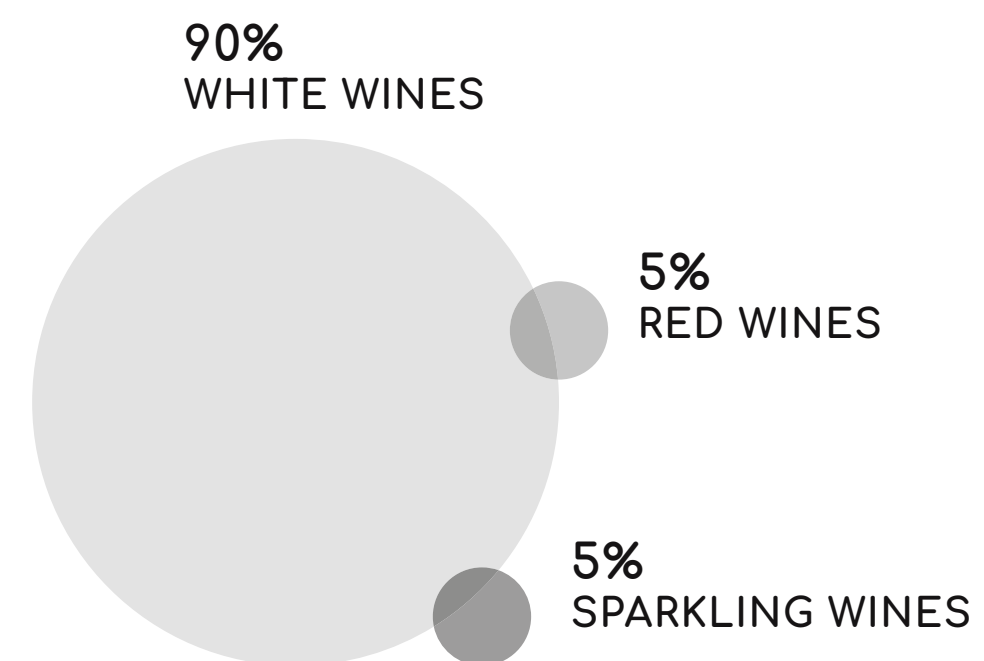
We love to experiment: a section of the cellar is dedicated to vinification in tonneaux, barriques, amphorae or concrete tanks.

40.000
processed hectoliters

1.700 hl
winemaking capacity
for sparkling wines

90%
white wines

550 HL
stored in wood



MR BIO BRAND

NATURE IS OUR BEST TECHNOLOGY

Mr Bio was created to represent the essence of our work in a brand. The logo represents the foundation of our company: the M represents the rows of the vineyards; the R represents the man who works and takes care of them.

Without each other they would not be able to carry on the project that we have been building and developing with passion over the years. We are the technologicalorganic, the research that has led to perfecting the way of working and conceiving viticulture to have a healthy and quality product with minimal environmental impact.



MR BIO WINES

Simplicity, pride and respect are the hallmarks that I have learned from these lands. Enjoying Mr Bio wines, means discovering all the authenticity of the Friulan territory.



Prosecco DOC
Spumante EXTRA DRY



Prosecco DOC
Spumante BRUT



Prosecco Rosé DOC
Spumante BRUT



Ribolla Gialla
Spumante EXTRA BRUT



Cuvée
Spumante BRUT



Müller Thurgau
Spumante EXTRA DRY



Miss Bio
Spumante EXTRA BRUT



Ribolla Gialla
frizzante



Pinot Grigio
DOC Friuli



Friulano
DOC Friuli



Ribolla Gialla
IGT Venezia Giulia



Sauvignon
DOC Friuli



Traminer Aromatico
IGT Trevenezie



Merlot
DOC Friuli



Refosco Dal Peduncolo Rosso
DOC Friuli



Cabernet Franc
DOC Friuli

THE STRENGTH OF OUR TEAM

A dynamic and young team, passionate about discovery and research. The viticultural department, the cellar and the commercial department interface daily and discuss together. Interaction and comparison are the engine that stimulates the growth of our project.

With an eye to the market to create what sets us apart, because details make the difference.



CERTIFICATIONS

CERTIFICATED QUALITY

We pay attention to the environment: a good product comes only from a healthy land and high quality raw materials. For the production of our organic wines, we take care of our vineyards through targeted interventions. Our presence is therefore fundamental and constant.



We obtained the vegan certification for all Mr. Bio wines, all our customers can celebrate without giving up the pleasure of a glass of quality wine





WELDAN

VINAIOLI IN FRIULI

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