



QUATTRO MANI

2007

[Toh-Kai]

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The irrepressible, outspoken, and iconoclastic Ales Kristancic – whose advice is in great demand on both sides of the Friulian Collio-Brda(-Hills) – is the force behind **Quattro Mani 2007 [Toh-kai]**, the inaugural 36,000 bottles of which come from young vines on his Movia estate, although that name – along with the provocative description “100% Tocai,” a name since legally replaced by “Friuliano” – is buried in tiny print on the label. If there is any more amazing value in white wine, I’m desperate to experience it! Ripe quince, Persian melon, vivid gunpowder, green tea, coriander, spearmint, and elusive but haunting floral perfume hover over the glass. This hits the palate juicily, softly, and demurely, but then it spreads out a veritable magic carpet of captivating flavors, among which quince, fig, white peach, green tea, sweet lime, and raw almond are discernable. But frankly, you could play guessing games all the way through a bottle – which might not last as long as the urge to meditate, thanks to its soothing texture and infectiously juicy finish. I honestly couldn’t spit it or put down the glass! My intuition is that one should drink it within the next 6-9 months, especially since it is sealed with a silicone stopper. I just hope something remotely as intriguing and delicious was rendered under this label from 2008.

“Quattro Mani” itself refers collectively to four wines vinified for the importer, Domaine Select, from different countries and the hands of different winemakers.

