



Where

between land and sea

our 40 hectares of vineyards grow in clay-rich soil with pebbles, in a unique climate where the Alps and the Adriatic sea meet.



Who

the team

In 1997, Yunmani Bergamasco opened a new chapter with a dynamic and close-knit team.

In the vineyard

native and international

We work with full respect for natural ecosystems, enhancing the unique characteristics of each grape variety we grow.



In the cellar

a refined simplicity

Steel and concrete tanks, oak barrels and small autoclaves, to achieve a simplicity born from the genuine bond between Man and Nature.

Sustainability

daily and tangible

Agronomic techniques that respect both the environment and human health, bringing the true protagonist back to the center: Nature.



Sparkling wines

easygoing and joyful toasts

spumante
ribolla gialla
prosecco
rosè



White wines

fresh, fruity and floral

friulano
pinot grigio
malvasia
traminer aromatico
ribolla gialla

Red wines

soft and rich

merlot
refosco dal peduncolo rosso
cabernet franc
cabernet sauvignon



Resistant grapes

PIWI, for a more sustainable future

L'opposto bianco - Soreli
L'opposto rosso - Cabernet Volos



Special selections

two grape varieties, one terroir

Natissa bianco - Friulano, Malvasia
Natissa rosso - Refosco, Merlot

