Maggio 2023



## <u>President's Corner</u>

### Bundi!

I hope everyone has enjoyed the Spring so far. I was so very happy to see so many at the Polenta Dinner. We laughed and danced the night away! The next generation was here from Pittsburgh, and we also had members traveling from New Jersey and as far away as Florida. Save the date for next year April 20th, 2024! Next up is our annual social hour on June 22nd. We hope to see you there!

Do you have ideas to keep us connected please email your ideas to event@efasce.net. Would you like to get more involved? Please let us know at contact@efasce.net. We are always looking for more volunteers to help with our committees.

Lastly, don't forget to send in those accomplishments of our next generations! Graduations from high school and college or accomplishments in other activities please share with us at newsletter@efasce.net.

### Mandi,

Laura Lorenzon Maxwell President, EFASCE di Philadelphia



## EFASCE di Philadelphia QUARTERLY NEWSLETTER

The Friulan Entity for Social and Cultural

## Assistance to Emigrants

EFASCE di Philadelphia P.O. Box 625 Flourtown, PA 19031

## <u>Upcoming Events</u>

- June 22, 2023: Annual Drew Justice Memorial Social Hour at the Venetian Club. Please join us as we have our annual kickoff to summer event. 5:30pm.
- October 7, 2023: Festa dei Friulani returns to the Venetian Club. Please join us for our annual dinner. Stay tuned for more info!

## Notizie....

- Our Condolences to the Colussi Family on the passing of Esther
- Our condolences to the Milovsky and Marcolina families on the passing of Bertina.
- Our condolences to the Perkins and Roman Families on the passing of Michele 'Mimi' Roman Perkins.
- Benvenuti to our new members: Jessie Harding Samantha Maxwell Barbara Schmidt
- Would you be interested in connecting virtually with other EFASCE members? EdP is interested in knowing if you'd like to reconnect with old friends and meet other members in a virtual social gathering. Let us know at <u>newsletter@EFASCE.com</u> so we can plan!

## 2023 Polenta Dinner

The annual Polenta Dinner was held April 15<sup>th</sup> at the Venetian Social Club in Chestnut Hill, PA. This year's event was a big success for EFASCE and the VSC. A very special *GRAZIE* to the volunteers that helped cooking & serving. *BENVENUTI* goes out to those who traveled from out of town to attend: the Colussy family from Pittsburg and the Odorico family from NJ, and Bonnie Rosa Cintron who drove up from Florida.



The Entertainment Committee did a great job decorating the ballroom with a beautiful Cherry Blossom theme.



Dancing the night away!!!

Past and Present food servers



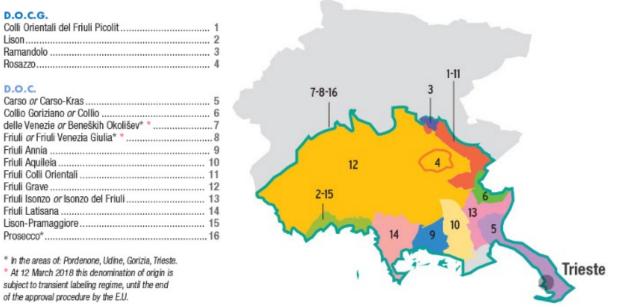
Attendees sporting their traditional Friulan Garments!

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Maggio 2023

# Fine Friulian DOC Wines – Continued

In prior newsletters to date, we have explored seven of twelve DOC classes of wines from Friuli Venezia Giulia – Carso (Carso-Kras) DOC, Collio Goriziano (Collio) DOC, delle Venezie DOC, Friuli DOC, Friuli Annia DOC, Friuli Aquileia DOC and Friuli Colli Orientali DOC (numbered 5 through 11 respectively in the map below.) We now continue our exploration with the next classification of fine Friulian wine – Friuli Grave DOC, produced in a relatively larger geographic area than most other DOC wines, and depicted in dark yellow (12) in the wine region map of Friuli below.



### Friuli Grave DOC

**Friuli Grave DOC**, formerly called Grave del Friuli, was established as a DOC in 1970. **Friuli Grave DOC** is the largest DOC within the region. Aside from **delle Venezia DOC** and **Friuli DOC**, which we have learned both encompass the *entirety* of the winegrowing region within Friuli, **Friuli Grave DOC** is the only other DOC to span major non-mountainous portions of the provinces of Pordenone and Udine. Compared to other Friulian DOC wines produced in very small geographic areas, **Friuli Grave DOC**, with its very large production area, accounts impressively for over one-third of *all wine* produced in the region of Friuli Venezia Giulia!

The derivation of the name of this DOC is reportedly associated with the "*gravelly*" soil composition of the region, much like that of the "Graves" winegrowing area in the south-west part of the Bordeaux region of France. In Friuli, thousands of years of geological activity have yielded mineral-rich "alluvial" soils, which are fertile, limestone-rich, fine-grained soils deposited by water flowing over flood plains or in river beds over the centuries. Alluvial soils are geologically "young", as they are not incorporated into solid rock, and contribute significantly to characteristics of cultivated vegetation including grape vines. Small stones in the vineyards reflect heat and light during daytime to speed ripening of fruit, whilst acting as radiator at nighttime by absorbing heat to help maintain consistent microclimates. Drainage within the gravelly vineyards is also excellent, thereby mitigating potentially harmful effects of heavy rainfall.

Three major rivers run north to south in the lower coastal plain portion of the region including most notably the Tagliamento (dividing provinces of Pordenone and Udine), the Meduna (Pordenone), and the Torre (Udine) Rivers. Wines produced from vineyards spanning between and alongside the banks of these riverbeds of Friuli are some of the richest in intensity and aromatic complexity. Not unlike most other DOC wines from the region, **Friuli Grave DOC** encompasses a similar wide variety of wine styles and compositions, including white, red, rosé and sparkling wines as well as new, reserve, and superior versions of many varietals and/or blended wines. The numerous and varied wine style compositions of **Friuli Grave DOC** are summarized in the table on the next page.

VOL. 8, NO.2	EFASCE di Philadelp	hia Maggio 2023
WHITE & SPARKLING FRIULI GRAVE DOC WI	INES ROSÉ &	RED FRIULI GRAVE DOC WINES
Bianco: Any proportions of Chardonnay, Friula Pinot Bianco, Pinot Grigio, Riesling, Sauvignor and/or Verduzzo Friulano	Blanc, Caberne	(Rosé) Any proportions of Cabernet Franc, t Sauv, Carmenère, Merlot, Pinot Nero, &/or dal Peduncolo Rosso
Chardonnay: Minimum 95% Chardonnay + Or	AWG	
Friulano: Minimum 95% Friulano + OAWG Pinot Bianco: Minimum 95% Pinot Bianco +		ny proportions of Cabernet Franc, Cabernet Irmenère, Merlot, Pinot Nero, and/or Refosco
Pinot Grigio: Minimum 95% Pinot Grigio + OA Riesling: Minimum 95% Riesling + OAWG		t: >95% Cabernet Franc, Cabernet on, and/or Carmenère + OARG
Sauvignon: Minimum 95% Sauvignon Blanc +	OAWG Caberne OARG	t Franc: Minimum 95% Cabernet Franc +
Traminer Aromatico: Minimum 95% Gewürztra OAWG	miner + Caberne OARG	t Sauvignon: >95% Cabernet Sauvignon +
Verduzzo: Minimum 95% Verduzzo Friulano +	OAWG Merlot: N	1inimum 95% Merlot + OARG
Superiore: (All White Varietals)	Pinot Ne	<b>ro</b> : Minimum 95% Pinot Nero + OARG
<b>Riserva</b> : (Bianco & All White Varietals)		<b>dal Peduncolo Rosso</b> : >95% Refosco dal lo + OARG
Spumante: Any proportion of Chardonnay, Pin Bianco and/or Pinot Nero	ot Novello:	(Rosso)
Chardonnay Spumante: >85% Chard; <15% Nero; <10% OAWG	Pinot Superior	e: (Rosso, Red Varietals)
Pinot Bianco Spumante: >85% Pinot Bianco; Pinot Nero; <10% OAWG	<15% Riserva:	(Rosso, Red Varietals)
Pinot Nero Spumante: >95% Pinot Nero + OA	AWG	
OAWG = Other Authorized White Grapes	OARG =	Other Authorized Red Grapes

While most varietals listed in the table above specify a minimum of 95% of its corresponding variety, the discipline also permits for up to 10% of wine or must of similar colored grapes within the DOC, therefore actual percentage content of specifies varietals may be as low as 85%. The minimum alcohol content of Friuli Grave DOC wines is 10.5%, and slightly higher (11%) for *Novello* and *Spumante* (non-varietal), and 11.5% alcohol for *Superiore* white, red and rosso (blend) wines. No specific aging requirements exist for this DOC aside from *Riserva* wines, which must be aged a minimum of 2 years.

#### References:

https://italianwinecentral.com/denomination/friuli-grave-doc/ https://www.wine-searcher.com/regions-friuli+grave https://wineandtravelitaly.com/wines/friuli-grave-doc/

# EFASCE di Philadelphia

Maggio 2023

## 2023 General Membership Meeting





Though we wish more of our members had joined us in March, we are so grateful for those that were able to attend the General Membership Meeting. Our current Directors were elected to remain in office for another year.

## Do You Remember? Ricordatevi?

Joe Colussi donated the picture below from his mother's archive. He notes that her collection is larger than the Vatican archives!



EMIGRAZIONE. Poffabro fino ad alcuni anni fa è stato un paese prevalentemente emigratorio, come del resto tutti i paesi di montagna; e quando si è costretti a vivere gran parte della propria vita fuori di casa, e per giunta lontano, un considerevole disagio pesa costantemente sulle spalle dell'emigrato. E' una sofferenza che difficilmente può esser tolta. E' già una fortuna trovarsi in terra straniera in compagnia di paesani parenti od amici, e magari affiatati da qualche diversivo come bene appare nella foto di questo gruppetto di nostri parrocchiani — già da parecchi anni deceduti — che ci piace presentare a mo' di pro memoria per i congiunti e per quanti li hanno conosciuti. Eccone i nomi: (da destra a sinistra) 1) Giovanni Colussi Mas; 2) Brun Vittorio — con l'armonica —; 3) Colussi Angelo; 4) Roman Zotta Arturo — amante del cane; 5) Agostino Colussi Plan Agostino. (Foto scattata a Francoforte in Germania il 25-6-1913). Translation of text under photo:

Emigration: Poffabro until a few years ago was mainly an emigrant village, like the rest of the mountain villages; and when one is forced to live a large part of one's life away from home, and furthermore far away, a considerable hardship constantly weighs on the shoulders of the emigrant. It is a suffering that can hardly be removed. It is already fortunate to find yourself in a foreign land in the company of villagers, relatives, or friends, and perhaps close-knit by some diversion as shown in the photo of this small group of our parishioners already deceased for several years - which we like to present as a pro memory for relatives and for those who knew them. Here are their names: (from right to left) 1) Giovanni Colussi Mas; 2) Vittorio Brun – with the accordion; 3) Angelo Colussi; 4) Arturo Roman Zotta – lover of dogs; 5) Agostino Colussi Plan (Photo taken in Francoforte in Germany June 25, 1913)

We note that #5 is Joe Colussi's Maternal Grandfather. Please let us know if you have any knowledge of the ancestry for the others!



Wishing a belated Happy Mother's Day and early Happy Father's Day to all!!



#### EFASCE di Philadelphia

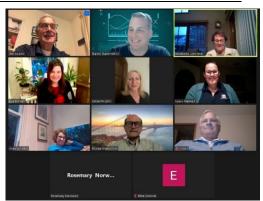
Maggio 2023

### **Directors' ZOOM Meetings**

Our directors continue to meet monthly via Zoom to plan future events and ways we can preserve our traditions and heritage! We are always looking for ideas and volunteers! Please help make your organization work for you and get involved!

## News from Around the World... Da tutto il mondo

> EFASCE di Pordenone has changed the format of the programs they offer to learn about Friuli in July. Unfortunately, posts were filled for 2023, but here is the information to keep in mind for 2024.



Please also note that EFASCE di Philadelphia is no longer involved with the application or selection process. We will forward any information available when we receive it next year.

- > ALLA SCOPERTA DELLE PROPRIE RADICI: DISCOVERING YOUR OWN ROOTS (ASDPR) (for young people of Friulian origin) For a maximum of 15 Young adults aged between 18-35 of regional origin (descendants of emigrants from FVG). It is mandatory to have attended and passed an online Italian course offered by EFASCE di Pordenone.
- DESTINAZIONE FVG: FVG DESTINATION (DFVG) (For families of Friulian origin) The  $\geq$ DESTINAZIONE FVG project consists of TWO PHASES and is dedicated to family groups for which, for example, grandparents and grandchildren or parents and children can participate. Destination FVG - FIRST PHASE: The candidate must have followed and completed one of the Italian courses offered online by EFASCE di Pordenone. With the registration you must indicate how many family members (maximum 2) you want to participate in the stay. DESTINATION FVG - SECOND PHASE 2023: Cultural stay in Pordenone for 10 days

#### MIB in Trieste is offering their Corso Origini Italia 2023. ⋟

Applications are due by June 4, 2023 Applications and information can be found through this link: https://mib.edu/en/programs/executive-programs-for-individuals/origini-italia

## In Other News Altre notizie

- EdP has a library of donated books which are available for our members to borrow. If you'd like a list of  $\geq$ available books or wish to borrow a book, please contact us at contact@EFASCE.net.
- YOU could be featured in the next newsletter!! Send information to newsletter@efasce.net or our PO Box. Please, connect with us on our website, Facebook, and check your inbox / mailbox for our latest news!

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