

IMPORTICO WINE

IMPORTS INC



Franconia 2010

I.G.T. della Venezia Giulia

Grapes Employed :100% Franconia varietal

Vine Age: 25 years

Type of Terrain: Hilly, clayey, composed of layers of mari and sandstone of Eocene Origin.

Training System: Vines trained with the double-arched cane system, planting density is 5000 vines/ha

Harvesting Period: October, following a moderate drying on the plant

Harvest: By hand, in crates

Vinifications: Destemming and maceration for 8 days at a temperature not exceeding 26°C. Drawing off and soft pressing of the marc. Racking and aging follow, ending with bottling.

Analytic Data: ABV 12.5 vol %; total acidity 5.3 g/L; total dry extract 28; residual sugar 30 g/L

Sensory Evaluation Ruby red-colored wine. Warm, winy, and intense fragrance with ripe red wildberry aromas. Taste is soft, full, and harmonious.

Recommended Pairing: It is well paired with spiced white meats and dry pastries. Serving temperature 14-16°C.



Pinot Grigio 2016

D.O.C. Friuli Colli Orientali

Grapes Employed: 100% Pinot Grigio varietal

Vine Age: From 7 to 30 years

Type of Terrain: Hilly, clayey, composed of layers of mari and sandstone of Eocene Origin.

Training System Vines trained with the Guyot system, with plant density of 4,500/5,000 vines/ha

Harvesting Period: First ten days of September

Harvest By hand, in crates

Vinifications Off-the-skins vinification, with soft pressing followed by fermentation at a controlled temperature of 18°C. Racking and aging follow, ending with bottling.

Analytic Data ABV 13 vol %; total acidity 5 g/L; total dry extract 23

Sensory Evaluation Yellow color with amber colored highlights. Intense, fruity fragrance, reminiscent of acacia flowers and bread crust. Taste is soft, full, and harmonious to the palate.

Recommended Pairing Recommended as an aperitif, with cured ham and finger food, fish in general and white meat. Serving temperature 8-10°C.



Schioppettino 2012

D.O.C. Friuli Colli Orientali

Grapes Employed Schioppettino Doc Friuli Colli Orientali

Vine Age and Altitude 17 years - m. 203 a.l.m. - South-West exposure

Type of Terrain: Mari and sandstone of Eocene Origin.

Training System: Vines trained with the Guyot system, with plant density of 4,750 plants per hectare Grape Production per Plant kg 1.40

Harvest Period: First 10 days of October

Harvest: By hand, in crates, with grapes selection
Vinifications: Destemmed and pressed grapes are left to macerate for a fortnight. Fermentation is carried out at a controlled temperature, with delicate pumping over the cap. After racking, soft pressing follows. The wine obtained is kept in tanks for a few months, before being racked in barriques where it matures for 15 months approximately.

Sensory Evaluation: Bright ruby red color. Well-rounded, complex and persistent nose which reminds of wild berries. Warm, full and round palate with good intensity and a long finish. With aging, it develops an elegant and spicy bouquet.

Recommended Pairing Ideal for accompanying red meats and game. Serving temperature 16-18°C.



Refosco dal peduncolo rosso

2010 D.O.C. Colli Orientali del Friuli

Grapes Employed: 90% Refosco dal peduncolo rosso, 10% Refosco di Faedis

Vine Age: From 10 to 25 years

Type of Terrain: Hilly, clayey, composed of layers of mari and sandstone of Eocene Origin.

Training System: Vines trained with the Guyot system with plant density of 4,500/5,000 vines/ha

Harvesting Period: End of September 5, 2018

Harvest: By hand, in crates

Vinifications: Maceration of the destemmed part at a temperature not exceeding 26°C. Drawing off and soft pressing of the marc. Malolactic fermentation, racking, and aging follow, ending with bottling.

Analytic Data: ABV 13 vol %; total acidity 5 g/L; total dry extract 30

Sensory Evaluation: Bright ruby red-colored wine. Winy fragrance with fruity notes that recall the raspberry and the sour cherry. Taste is full and lusty with a moderate tannicity that helps keep the wine during the aging stage.

Recommended Pairing: Pairs well with game and fatty meat. Recommended with ripe cheeses. Serving temperature 16-18°C.