



Pinot Grigio 2017

D.O.C. Friuli Colli Orientali

Grapes Employed: 100% Pinot Grigio varietal

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: After destemming the obtained must with skins are pumped at a reduced temperature of 8-10°C for about 12 hrs. in the press. Racking and aging follow, ending with bottling.

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

Sensory Evaluation Clear, pale with orange hues. Intense, fruity fragrance, white peach, melon, ripe and juicy. A hint of acacia flowers. Taste is dry, with medium acidity balanced with a long finish 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.

2017 SKU 777101
6 BOTTLE CASE



Franconia 2010

I.G.T. della Venezia Giulia

Grapes Employed: 100% Franconia varietal

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.

2010 SKU 745335
12 BOTTLE CASE



Schioppettino 2011

D.O.C. Friuli Colli Orientali

Grapes Employed Schioppettino Doc Friuli Colli Orientali

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.

2011 SKU 770502
6 BOTTLE CASE
2016 SKU 807827



Refosco dal peduncolo rosso 2017

D.O.C. Colli Orientali del Friuli

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

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 pork, game and fatty meat. Recommended with aged cheeses. Serving temperature 16-18°C.

2017 SKU 807826
6 BOTTLE CASE



Merlot 2018

D.O.C. Colli Orientali del Friuli

Grapes Employed: 100% Merlot

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

Training System: Vines are trained using the Guyot and double arched system with plant density of 4,000/5,000 vines/ha

Harvesting Period: End of September

Harvest: By hand, in crates

Vinifications: Maceration of the destemmed grapes for 12/15 days at a temperature of 24/26°C. This is followed by de-vatting with a light pressing of the pomace. Then followed by racking and a period of evolution before bottling

Analytic Data: ABV 12.5 vol %; total acidity 4.8 g/L; total dry extract 29

Sensory Evaluation: Ruby red colored. Complex with sweet tannins, with hints of spice, strawberry, blackberry, black current and dried violet.

Recommended Pairing: Suited with all courses, white and red meats as well as cheeses. . Serving temperature 16°C.

2018 SKU 823600
6 BOTTLE CASE



Chardonnay 2017

D.O.C. Colli Orientali del Friuli

Grapes Employed: 100% Chardonnay
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

Harvest: By hand, in crates

Vinifications: Soft pressing followed by cold maceration of the must at a temperature of 18°C. 10% of the fermented juice is left to ferment in new barriques for 4 months. This is followed by racking and assembling until bottling.

Analytic Data: ABV 13 vol %; total acidity 5.2 g/L; residual sugar 3 g/l

Sensory Evaluation: Straw yellow in color . On the nose it presents itself as elegant and fine, with green apple and bread crust overtones. The taste is distinctive and decisive.

Recommended Pairing: Pours well as an aperitif, it is an idea accompaniment to light appetizers, egg based dishes and fish in general. Best served at 10°C.

2017 SKU 823599
6 BOTTLE CASE