

CLASSIC LINE



CABERNET SAUVIGNON DOC FRIULI

Vineyard age: planted in 2000

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 14%

**Soil composition: clayey-sandy
with gravel**

**Management of the vineyard:
controlled grassing
with row processing**

**Harvest: in the beginning of
October**



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation in stainless steel tanks with controlled temperature at 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place. Subsequently it is aged in oak barrels for 12 months.

VINEYARD LOCATION

Cormons

TASTING NOTES

Intense ruby color. The nose has notes of ripe red fruit and sweet spices. In the mouth it enters warm and soft with fruity notes of plum and small red fruits in alcohol. Warm spicy notes of vanilla and cinnamon. Long wide and soft finish.

FOOD PAIRING

This wine is ideal for pairing with first courses served with game sauces, stewed meats and with fatty meats. Excellent with aged cheeses.



MERLOT

DOC FRIULI

Vineyard age: **planted in 2001**

Serving temperature: **16-18° C**

Training system: **Guyot**

Alcohol (ABV): **14,5 %**

Soil composition: **clayey-sandy
with gravel**

Management of the vineyard:
**controlled grassing
with row processing**

Harvest: **September**



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place. Subsequently it ages in cask for 12 months.

VINEYARD LOCATION

Cormons

TASTING NOTES

Intense ruby red color.
The nose has fruity and balsamic notes.
On the palate it is velvety with notes of cherries and blueberries.
Warm and elegant, it closes soft and long.

FOOD PAIRING

It goes very well with braised red meats, medium and long-aged cheeses.

FRIULANO

DOC FRIULI ISONZO

Vineyard age: planted in 2001

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 13,5%

**Soil composition: clayey-sandy
with gravel**

**Management of the vineyard:
controlled grassing
with row processing**

Harvest: mid to late September



VINTAGE AND HARVEST NOTES

2024 - A year characterized by a rainy spring throughout the flowering period. Beginning in mid-June, a strong temperature swing was noted that brought an increase in temperature and a total absence of rain until July, which was characterized instead by rain and heavy hail.

WINEMAKING

After a soft pressing of the grapes, fermentation takes place in stainless steel tanks at a controlled temperature of 16-18° C. Aging in steel tanks on the noble lees until March.

VINEYARD LOCATION

Cormons

TASTING NOTES

Straw yellow with green highlights.
The nose denotes hints of apple, pear and white fruit.
On the palate it is broad and velvety with excellent freshness.

FOOD PAIRING

To be served with San Daniele ham, delicate first courses, chicken, raw fish and medium-aged cheeses.

AWARDS

2020:

- 90 pt Doctor Wine

2018:

- 4 Stars Vini Buoni d'Italia



PINOT GRIGIO

DOC FRIULI ISONZO

Vineyard age: planted in 2002
Serving temperature: 10-12° C
Training system: Guyot
Alcohol (ABV): 14,5%
**Soil composition: clayey-sandy
with gravel**
**Management of the vineyard:
controlled grassing
with row processing**
**Harvest: in the end of
August**



VINTAGE AND HARVEST NOTES

2023 - A year marked by long periods of rain, as opposed to the previous one, with very few sunny days, only in June and July. Temperatures in the normal range, except for a few isolated peaks. Harvest characterized by particularly good weather: September was balanced from beginning to end.

WINEMAKING

After a soft pressing of the grapes, fermentation takes place in stainless steel tanks at a controlled temperature of 16-18° C. Aging in steel tanks on the noble lees until March.

VINEYARD LOCATION

Cormons

TASTING NOTES

The nose has notes of ripe fruit and acacia flowers. Persistent, dry and fresh taste.

FOOD PAIRING

Ideal with fried fish, delicate first courses, white meat, vegetable soups.

AWARDS

2019:

- 92 pt James Suckling

RIBOLLA GIALLA

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Vineyard age: planted in 2002

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 12,5 %

**Soil composition: clayey-sandy
with gravel**

**Management of the vineyard:
controlled grassing
with row processing**

**Harvest: in the middle of
September**



VINTAGE AND HARVEST NOTES

2023 - A year marked by long periods of rain, as opposed to the previous one, with very few sunny days, only in June and July. Temperatures in the normal range, except for a few isolated peaks. Harvest characterized by particularly good weather: September was balanced from beginning to end.

WINEMAKING

After a soft pressing of the grapes, fermentation in stainless steel tanks with controlled temperature at 16-18° C.

Aging in stainless steel tanks on noble lees until March.

VINEYARD LOCATION

Cormons

TASTING NOTES

Straw yellow with greenish notes.

It has delicate floral notes on the nose and is fresh with persistent acidity.

FOOD PAIRING

Ideal with seafood and delicate fish dishes.

Excellent with omelettes with wild herbs and as an aperitif.

AWARDS

2018:

- 3 Stars Vini Buoni d'Italia

SAUVIGNON

DOC FRIULI ISONZO

Vineyard age: **planted in 2008**

Serving temperature: **10-12° C**

Training system: **Guyot**

Alcohol (ABV): **13,5%**

Soil composition: **Clayey-sandy
with gravel**

Management of the vineyard:
**controlled grassing
with row processing**

Harvest: **in the end of
August**



VINTAGE AND HARVEST NOTES

2024 - A year characterized by a rainy spring throughout the flowering period. Beginning in mid-June, a strong temperature swing was noted that brought an increase in temperature and a total absence of rain until July, which was characterized instead by rain and heavy hail.

WINEMAKING

After a soft pressing of the grapes, fermentation in stainless steel tanks with controlled temperature at 14-16 C°. Aging in stainless steel tanks on noble lees until March.

VINEYARD LOCATION

Cormons

TASTING NOTES

Straw yellow color with green highlights. Fine and elegant on the nose with typical hints of apricot, tropical fruit and tomato leaf. Rich and long ending.

FOOD PAIRING

Excellent with fish of all kinds and herb risotto with a strong flavor, shellfish salad with tomatoes and chives, pasta with prawns, fish soup.

AWARDS

2019

- 90 pt James Suckling



CHARDONNAY

DOC FRIULI ISONZO

Vineyard age: planted in 2001

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 14%

**Soil composition: clayey-sandy
with gravel**

**Management of the vineyard:
controlled grassing
with row processing**

**Harvest: in the beginning of
September**



VINTAGE AND HARVEST NOTES

2024 - A year characterized by a rainy spring throughout the flowering period. Beginning in mid-June, a strong temperature swing was noted that brought an increase in temperature and a total absence of rain until July, which was characterized instead by rain and heavy hail.

WINEMAKING

After a soft pressing of the grapes, fermentation in stainless steel tanks with controlled temperature at 16-18° C. Aging in stainless steel tanks on noble lees until March.

VINEYARD LOCATION

Cormons

TASTING NOTES

Intense straw yellow.

The nose expresses notes of banana and yellow fruit.

On the palate it is rich and balanced with a pleasant savory finish.

FOOD PAIRING

To be served with first courses risotto, with delicate fish preparations, with seafood and shellfish, both roasted and sauces.

