



PITARS

FAMILY VINEYARDS IN FRIULI

FRIULI *Grave*





The vineyards of Cantina Pitars, cultivated with a low yield per hectare, extend over more than 165 hectares in Friuli Venezia Giulia, between the provinces of Pordenone and Udine: in San Martino al Tagliamento, Rivolto and Passariano, right next to the magnificent Villa Manin.



Our vineyards are located in a unique territory, protected by the Friuli Grave Controlled Denomination of Origin (DOC). This territory is located on the bed of the Tagliamento, the last wild river in Europe, which preserves its sinuous original course, with clear waters flowing over a wide stony bed.

The Grave are precisely the result of the deposit of pebbles, gravel and sand brought downstream by the Tagliamento, in an incessant work that has lasted for thousands of years. The soil is apparently stingy, but it is generous thanks to the care we give it and to a climate that is very suitable for growing vines. In fact, while to the north the mountains provide shelter from the cold and to the south the Adriatic Sea offers its beneficial effect, the grapes in our vineyards grow healthy and rich in those aromas that develop thanks to the temperature range between day and night, enhanced by the large areas covered with stones.

From this special *terroir* and these fragrant grapes we produce quality wines with a strong personality, which have been awarded prizes in the most important national and international wine competitions



VIGNA SAN CRISTOFORO

San Martino al Tagliamento / Pordenone

Vigna San Cristoforo is a 40-hectare light gravelly soil where we grow mainly white wine grapes - Friulano, Pinot Grigio, Prosecco, Sauvignon and Traminer - but also Merlot, the grape variety that takes us back to the origins of Pitars' history.

The estate towards which our winery looks at is near a ford of the Tagliamento river. That is why it was dedicated to St. Christopher, who - according to legend - thanks to his gigantic stature and exceptional strength, helped travellers overcome the dangerous waters of the river.

BRAIDA SANTA CECILIA

Rivolto / Udine

With its 92 hectares, the Rivolto estate is home to the vineyards that give us most of our white wines: Chardonnay, Malvasia, Pinot Bianco, Pinot Grigio, Prosecco Glera, Ribolla Gialla, Sauvignon and Traminer Aromatico.

The estate, which takes its name from an ancient parish church, is also the logistical centre for all Pitars vineyard care activities. The meadow - this is the meaning of "braida" - preserves the characteristics of the non-vineyard areas, where local biodiversity can be found.

PASSARIANO ESTATE

Passariano / Udine

A 33-hectare plot with soil rich in nutrients and aromas: this is the Passariano estate, where we grow the grapes for our red wines - Cabernet Franc, Cabernet Sauvignon, Merlot, Refosco dal Peduncolo Rosso - but also for Friulano.

From the rows of the Passariano estate one can admire the monumental Villa Manin (country villa of the last Doge of the Serenissima, Ludovico Manin): our vineyards accompany those who enter from the avenue in front of it.



The WINE CASTLE

As well as being technical, winemaking is an art made up of attention at every stage of the process, which our family has been handing down for generations. In the Pitars winery, winemaking takes place in a technologically advanced and efficient environment, also from an energy point of view, with facilities with a capacity of 32,000 hl. All this in a structure built according to the principles of bio-architecture, with low environmental impact and high energy saving.

Under the cellar - in the barrique cellar and the drying cellar - our finest wines rest to enrich themselves with unique aromas and express their exclusive qualities to the full.

The Wine Castle of the Pitars Winery is set in a garden surrounded by rows of vines as far as the eye can see. Here, overlooking the vines, we house the wine shop, tasting room and conviviality areas for weddings and events.



VINTAGE

The Pitars vintages are monovarietal whites and reds that are the result of selecting the best grapes from the harvests.

They are the pure expression of both the unmistakable qualities of the individual grape varieties and the characteristics of the terroir



CHARDONNAY *DOC FRIULI*

CHARACTERISTICS Straw yellow colour. Fine, elegant, noble and streamlined in body. It has fresh aromas of golden apple, pineapple and white almond, with vibrant citrus accents. Soft and creamy, it is pleasantly balanced by freshness and tanginess.

FOOD PAIRINGS An aperitif wine, suitable for all lean starters, dry and brothy soups, fish and egg dishes.

SERVING TEMPERATURE 10-12 °C

FRIULANO *DOC FRIULI*

CHARACTERISTICS Straw yellow colour with golden highlights. A fine and delicate wine, it offers aromas of broom, peach, almond and pineapple. The taste is vibrant, savoury and fresh with a good structure and a citrus and mineral finish. It is a wine to drink young.

FOOD PAIRINGS Excellent as an aperitif, excellent on lean starters, soups and broths, fish, white meats.

SERVING TEMPERATURE 10-12 °C

PINOT GRIGIO *DOC FRIULI*

CHARACTERISTICS A wine with a strong personality, it has an intense bouquet with aromas of unripe yellow fruit, herbs and lime zest.

Fresh, savoury, soft and enveloping on the palate with a pleasant citrus and delicately mineral trail.

FOOD PAIRINGS It is very well suited to hors d'oeuvres, particularly ham, light soups, fish and white meat. Also excellent as an aperitif.

SERVING TEMPERATURE 8-10 °C

SAUVIGNON *DOC FRIULI*

CHARACTERISTICS Straw yellow colour. It has the typical varietal aromas of the grape variety: tomato leaf, melon, sage and exotic fruit. On the palate it is vibrant, very fresh and mineral.

FOOD PAIRINGS A wine for aperitifs and ham hors d'oeuvres. Excellent with noble fish dishes (lobster, langoustines, salmon) and sautéed fish, delicate creams and soups.

SERVING TEMPERATURE 8-10 °C

MALVASIA *DOC FRIULI*

CHARACTERISTICS Straw yellow white wine, offering sweet tones of lily of the valley and cyclamen, lemon candy with white peach and herbs. Fresh and fruity, it has a dry, clean taste and great minerality.

FOOD PAIRINGS It goes well with lean starters, baked fish dishes and white meats.

SERVING TEMPERATURE 10-12 °C

RIBOLLA GIALLA *IGT VENEZIA GIULIA*

CHARACTERISTICS Crystal-clear straw yellow in colour, Ribolla Gialla is an indigenous Friuli grape variety with fragrant floral and fruity aromas reminiscent of plum and peach. It has a characteristic fresh and dry taste, elegantly citrusy, persistent with citrus notes and a slightly aromatic finish.

FOOD PAIRINGS Excellent as an aperitif, oysters and sea truffles. Delicate fish starters, but also throughout a meal.

SERVING TEMPERATURE 8-10 °C

TRAMINER AROMATICO *DOC FRIULI*

CHARACTERISTICS Brilliant golden colour. Intense and mouth-watering nose of exotic fruit, mimosa, yellow rose, white musk and lemon peel in a perfect mélange. Soft, ample and fresh flavour.

FOOD PAIRINGS Wine for hot and cold starters, sautéed fish dishes; tasty cheeses.

SERVING TEMPERATURE 10-12 °C



CABERNET SAUVIGNON *DOC FRIULI*

CHARACTERISTICS Ruby red in colour, full-bodied, robust and sapid. It has typical herbaceous aromas, with musk, blackberries, roses and a light spicy note. Harmonious on the palate even when young, with well-blended tannins.

FOOD PAIRINGS It is a wine for cold meats of the great cuisine, for roasted white and red meats, excellent with poultry and hard cheeses.

SERVING TEMPERATURE 16-18 °C

REFOSCO DAL PEDUNCOLO ROSSO *DOC FRIULI*

CHARACTERISTICS Bright ruby in colour, it has a graceful and subtle bouquet of red berries, sour cherries, roses and cherries. It is savoury, fresh and lively, with orderly tannins on a savoury and bitter trail. It also lends itself to ageing, especially if obtained in particularly good vintages.

FOOD PAIRINGS It goes very well with fatty meats, poultry and boiled meats.

SERVING TEMPERATURE 16-18 °C

CABERNET FRANC *DOC FRIULI*

CHARACTERISTICS Intense ruby red colour. The characteristic herbaceous flavour of foliage and roots mellows with floral and fruity hints. The palate is fresh and vibrant, with supple tannins, and closes with an almond note. After ageing, the herbaceousness disappears to make way for the ethereal range of nuances of great red wines.

FOOD PAIRINGS It is a wine for cold meats in great cuisine and among the best wines for roasts. Particularly recommended with game and venison, with hard and aged cheeses.

SERVING TEMPERATURE 16-18 °C

MERLOT *DOC FRIULI*

CHARACTERISTICS Bright ruby red colour, turning to grenade over time, it has a full and fragrant bouquet of berries and cherries in jam with hints of fern, fine spices and musk. In the mouth it is soft, with good freshness and velvety tannins.

FOOD PAIRINGS It is recommended with red meat dishes, roasts, poultry, rabbit and with semi-mature cheeses.

SERVING TEMPERATURE 16-18 °C

EXCELLENCE *Line*

Blends and monovarietal wines; white, red or sweet raisin wines. The Excellence Line is the result of the most meticulous care in the vineyard and in the cellar, but also of experience and family tradition.

Produced only in the most propitious years, the Excellencies express to the utmost the quality of the grapes of Pitars estates and the potential of our territory.



TÉIS BIANCO IGT VENEZIA GIULIA

CHARACTERISTICS Téis like the centuries-old lime trees along the bank of the great river that shelter the vineyard from the Alpine breezes. A fresh and perfumed white wine with fragrances of wild herbs, hawthorn flowers, almonds and ripe pears. Citrusy aromas are enriched with tropical notes with ageing and combine with the harmonious structure in a surprisingly soft and persistent sip.

FOOD PAIRINGS An extremely versatile white, it goes well with vegetable starters and seafood dishes. Ideal with the traditional baccalà mantecato.

SERVING TEMPERATURE 10-12 °C



SÉRÍS SAUVIGNON IGT VENEZIA GIULIA

CHARACTERISTICS From the best hand-picked Sauvignon grapes of this vintage comes Sérís, an ethereal white wine of great aromatic intensity. A kaleidoscope of aromas: cherry blossom and citrus fruits, tropical hints and balsamic notes hover over an enveloping structure of imposing elegance in a long taste experience.

FOOD PAIRINGS Excellent with the traditional Sauvignon pairings: egg and asparagus dishes, but also with important baked or smoked fish.

SERVING TEMPERATURE 10-12 °C



TURÉIS BIANCO IGT VENEZIA GIULIA

CHARACTERISTICS A white wine of great structure and powerful intensity, with a brilliant golden colour. Powerful and intriguing on the nose, it releases scents of broom, peach, almond and pineapple. The taste is vibrant, with savoury notes that linger until the citrus finish.

FOOD PAIRINGS Perfect with first courses with strong flavours such as tortelli with Castelmagno cheese or truffle risotto. Ideal with grilled fish and white meat.

SERVING TEMPERATURE 12 °C



ANGELO BIANCO IGT VENEZIA GIULIA

CHARACTERISTICS A meditation wine, complex, structured, with an antique colour characterised by the classic hints of raisining and a slight sensation of infavour. It harmonises sweet and sour sensations, releasing an enveloping aroma of candied fruit, vanilla and wild flowers.

FOOD PAIRINGS Excellent as an aperitif, it is an excellent accompaniment to sea truffles and oysters. It is exalted on tasty, blue and spicy cheeses, on goose and duck liver.

SERVING TEMPERATURE 12 °C



BRUMÂL ROSSO IGT VENEZIA GIULIA

CHARACTERISTICS Ruby red in colour, it has a complex and pleasant bouquet of jammy sour cherries and undergrowth on a spicy texture. The taste is warm and soft, balanced by excellent freshness and an almost saline flavour that lengthens the finish.

Delicate tannin. It lends itself to ageing, especially if obtained in particularly good vintages.

FOOD PAIRINGS It is excellent for fatty meats or white meats cooked on the grill.

SERVING TEMPERATURE 18 °C



NAOS ROSSO IGT VENEZIA GIULIA

CHARACTERISTICS A ruby red wine of beautiful intensity, powerful and intriguing on the nose, with hints of black pepper, tobacco, leather, blueberry, coffee and bitter chocolate. The sip is firm, soft, fat, with a great impact on the palate on the drier registers and soft tannins, closing with a very long balsamic finish.

FOOD PAIRINGS Perfect with strong Friulian dishes, game, red meats and full-flavoured cheeses.

SERVING TEMPERATURE 18 °C



FOJÂL METODO CLASSICO EXTRA BRUT

CHARACTERISTICS Persistent mousse with very fine perlage. Complex bouquet with fruity notes of citrus, peach and honey. Elegant, pleasantly fresh and mineral taste.

FOOD PAIRINGS Perfect as an aperitif and throughout a meal, ideal with oysters, shellfish and lobster linguine.

SERVING TEMPERATURE 7-9 °C

DISCOVER ALL THE AWARDS
AND RECOGNITIONS OF
OUR BEST WINES



SPARKLING WINES

We make our sparkling wines directly in the winery, in a short, closed chain from the vineyard to the bottle. With the exception of the Rosé, Pitars sparkling wines are monovarietal and therefore represent a concentration of the qualities of the grapes from which they are made.

Among our sparkling wines, the sparkling version of Ribolla Gialla, which is both fresh and aromatic, deserves a leading role.

It is the perfect bubble for special moments



MILLESIMATI

A selection of sparkling wines made strictly from the best grapes of the harvest - the year of which is indicated on the label - from the Braida Santa Cecilia and Vigna San Cristoforo estates.

Pitars Millesimati are produced only in the most favourable years, when the grapes reach the peak of qualitative excellence.



PROSECCO DOC SPARKLING WINE BRUT

CHARACTERISTICS Sparkling wine obtained from an exclusive selection of Glera grapes. It has a pale straw yellow colour. The ethereal bouquet offers notes of apple, pear and magnolia. On the palate it is lively, fresh and soft. Dry and dry on the palate in this Brut version.

FOOD PAIRINGS Excellent with meals or as an aperitif, with croutons or fish starters.

SERVING TEMPERATURE 8-10 °C



PROSECCO DOC SPARKLING WINE EXTRA DRY

CHARACTERISTICS Sparkling wine obtained from an exclusive selection of Glera grapes. It has a pale straw yellow colour. Delicious nose of creme caramel, white peach and lychee on gentle mineral sensations. With a creamy perlage, the taste is soft, fresh and subtly savoury, rightly harmonious in its slightly sweet structure.

FOOD PAIRINGS Excellent with meals or as an aperitif, with croutons or fish starters.

SERVING TEMPERATURE 8-10 °C



RIBOLLA GIALLA SPARKLING WINE BRUT

CHARACTERISTICS The colour is straw yellow with slight greenish reflections. The perlage is extremely fine and persistent. The bouquet is delicate and complex, fragrant of flowers and fruit: iris, wisteria, peach and lemon.

On the palate it expresses at its best the characteristics of freshness typical of the vine, it is rich in structure and fruit and surprises with its long aromatic persistence.

FOOD PAIRINGS Excellent as an aperitif, oysters and sea truffles. Delicate fish starters, also throughout the meal.

SERVING TEMPERATURE 8 °C



ROSÉ SPARKLING WINE DRY

CHARACTERISTICS A sparkling wine of refined elegance, with a brilliant soft pink colour and fine, persistent perlage. Delicate and fragrant bouquet, fruity with sweet hints of strawberry, pomegranate and candy. Soft, delicately aromatic taste balanced by good freshness and flavour.

FOOD PAIRINGS Extremely pleasing to the palate, it is a versatile sparkling wine that lends itself to pairing with savoury aperitifs and dry pastries.

SERVING TEMPERATURE 8-10 °C



PROSECCO DOC MILLESIMATO EXTRA DRY

CHARACTERISTICS Sparkling wine made from an exclusive selection of Glera grapes. It has a platinum straw colour with a fine and persistent perlage, with a bouquet and flavour centred on Golden apples, summer pears and citrus fruits with a floral hint of lily of the valley and camellia. The taste texture is soft, savoury and fresh, with a delicate finish on fruity notes.

FOOD PAIRINGS Excellent with meals or as an aperitif, with croutons or fish starters.

SERVING TEMPERATURE 8-10 °C



MALVASIA SWEET SPARKLING WINE

CHARACTERISTICS Sparkling wine made from an exclusive selection of Malvasia Istriana grapes. Crystal clear, it has a straw-yellow colour with an elegant perlage. It is full-bodied, with decisive aromas of gooseberry, hawthorn, white peach and lemon candy, and a subtle hint of lavender. The taste is rich and very pleasant with savoury and citrus notes.

FOOD PAIRINGS Ideal at the end of a meal, ideal with traditional leavened cakes and sideboard tarts. Unpredictable with pecorino cheese and pears.

SERVING TEMPERATURE 6-8 °C

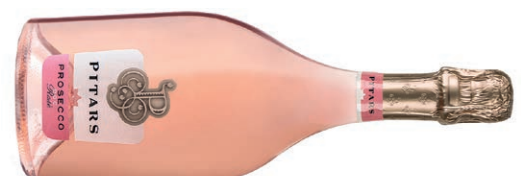


RIBOLLA GIALLA SPARKLING WINE BRUT

CHARACTERISTICS It has a beautiful straw yellow colour, lively and brilliant, with a fine and persistent perlage and a creamy texture. Sensations of spring flowers alternate with fresh citrus and white peach notes. On the palate it is fresh, full-bodied and sapid, with the characteristic minerality of the territory and characterised by a surprising length.

FOOD PAIRINGS Excellent as an aperitif accompanied by fish carpaccio or Prosciutto di San Daniele; it goes well with more intense dishes for the whole meal.

SERVING TEMPERATURE 8 °C



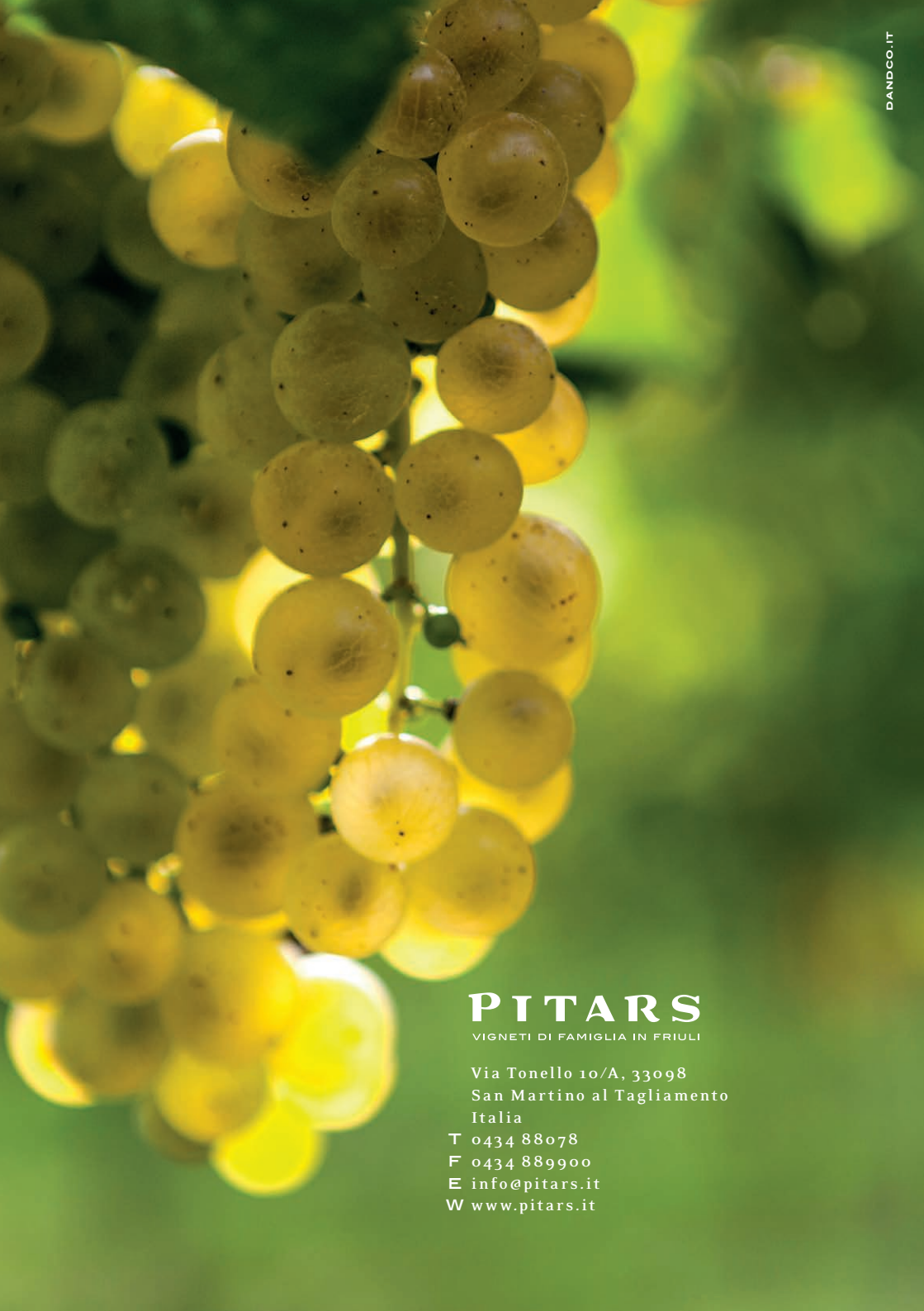
PROSECCO ROSÉ DOC SPARKLING WINE BRUT

CHARACTERISTICS A wine of refined elegance. Brilliant soft pink colour, with fine and persistent perlage.

Bouquet with floral and berry aromas, with a particular note of raspberry and peach blossom. The taste is fresh and balanced with mineral background notes and a juicy softness on the palate.

FOOD PAIRINGS Ideal as an aperitif and in combination with prawn starters, vegetable couscous or savoury pies.

SERVING TEMPERATURE 8-10 °C



PITARS

VIGNETI DI FAMIGLIA IN FRIULI

Via Tonello 10/A, 33098
San Martino al Tagliamento
Italia

T 0434 88078
F 0434 889900
E info@pitars.it
W www.pitars.it