

WHITE  
WINES  
TECHNICAL  
SHEETS



VIE D'ALT

Chardonnay  
Venezia Giulia  
IGT

\*  
WHITE WINE



Grape variety

100% Chardonnay.

Soil

Marly-Arenaceous.

Winemaking

Short cold maceration from de-stemmed black grapes, soft pressing and fermentation in stainless steel barrels. Long series of stirring and then bottled.

Colour

Wine with a straw yellow colour with greenish reflections.

Tasting notes

Fruity and floral scent on the nose. When tasting it, it's ample, sapid and perfectly balanced.

Food pairing

It is an excellent aperitif at the table, it goes well with light appetizer, light soups, and dishes based eggs or fish.

Harvest

By hand

Serving temperature

12 – 14 °C

**Durmulin**  
from Moscato  
Giallo grapes  
Trevenezie IGT

\*  
WHITE WINE



Grape variety

100% Moscato Giallo.

Soil

Marly-Arenaceous.

Winemaking

Cold maceration of the destemmed grapes, soft pressing and fermentation in stainless steel barrels. At about 5 degrees alcohol the must is quickly cooled to stop the fermentation and keep its natural sugar residue. Subsequently it is bottled in a crescent moon to obtain a slight vivacity.

Tasting notes

A light sweet wine, very fragrant and lively.

Food pairing

Ideal at any time on hot days. It is perfect with dry pastries and fresh fruit salads.

Harvest

By hand

Serving temperature

6 – 8 °C

Friulano  
Friuli Colli Orientali  
DOC

\*  
WHITE WINE



Grape variety  
100% Friulano.

Soil  
Marly-Arenaceous.

Winemaking  
Soft crushing of the destemmed grapes is followed by short cold maceration on the skins. Fermentation and refinement take place in stainless steel vats.

Colour  
Brilliant straw yellow.

Tasting notes  
On the nose it offers a floral and fruity bouquet. In the mouth it is plush, well-orchestrated with a subtle bitter almond finish.

Food pairing  
An enjoyable all-occasions wine. It makes an excellent aperitif, perfect when served with mild meats and light dishes. Beautifully complements San Daniele prosciutto crudo.

Harvest

By hand

Serving temperature

12 – 16 °C

# Malvasia

## Friuli Colli Orientali DOC

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WHITE WINE



### Grape variety

100% Malvasia.

### Soil

Marly-Arenaceous.

### Winemaking

The destemmed grapes undergo cold maceration followed by soft crushing and fermentation in stainless steel vats under a controlled temperature, with periodic battonage. The wine is then ready to be bottled.

### Colour

Straw yellow with greenish highlights.

### Tasting notes

The aroma is intense with notes of fruit and spices. In the mouth it fresh-tasting, savoury and long lasting. An elegant wine with a mineral edge, and long-lasting potential.

### Food pairing

It pleasingly complements all light appetizers, soups, crustaceans, lagoon fish stews, and grilled fish dishes.

### Harvest

By hand

### Serving temperature

12 – 14 °C

# Pinot Grigio

## Friuli Colli Orientali DOC

\*  
WHITE WINE



### Grape variety

100% Pinot Grigio.

### Soil

Marly-Arenaceous.

### Winemaking

The destemmed grapes undergo overnight cold maceration, followed by soft crushing and fermentation in stainless steel vats under a controlled temperature with periodic battonage. The wine is then ready to be bottled.

### Colour

Brilliant and intense with a copper, onion skin hue.

### Tasting notes

An elegant wine that offers pleasant notes of fruit and flowers. In the mouth it is firmly structured and well-developed with excellent length

### Food pairing

It pleasingly complements appetizers, vegetable dishes, light soups, and white fish and meats.

### Harvest

By hand

### Serving temperature

10 – 12 °C

# Ribolla Gialla

## Friuli Colli Orientali DOC

\*  
WHITE WINE



### Grape variety

100% Ribolla Gialla.

### Soil

Marly-Arenaceous.

### Winemaking

Short cold maceration from de-stemmed black grapes, soft pressing and fermentation in stainless steel barrels. Long series of stirring and then bottled.

### Colour

Wine with an intense straw yellow color with subdued greenish reflections.

### Tasting notes

It is elegant in its floral and fruity scents. The taste is sapid, with a delicately dry finish.

### Food pairing

Pleasant aperitif, it goes very well with all fish, raw and cooked appetizers.

### Harvest

By hand

### Serving temperature

10 – 12 °C

# Sauvignon

## Friuli Colli Orientali DOC

\*  
WHITE WINE



### Grape variety

100% Sauvignon.

### Soil

Marly-Arenaceous.

### Winemaking

Short cold maceration from de-stemmed black grapes, soft pressing and fermentation in stainless steel barrels. Long series of stirring and then bottled.

### Colour

Wine with an intense straw yellow color with greenish reflections.

### Tasting notes

The scent releases an intense bouquet that ranges from tropical fruit to elder flowers, sage, tomato leaf, lime and green pepper. Tasting it, it is dry, with good structure and good acidity and at the same time reveals its aromatic character.

### Food pairing

It goes well with simple first courses based on herbs, it is perfect with omelettes, crustaceans and fried fish.

### Harvest

By hand

### Serving temperature

10 – 12 °C



# Traminer Aromatico Trevenezie IGT

\*  
WHITE WINE



## Grape variety

100% Traminer Aromatico.

## Soil

Marly-Arenaceous.

## Winemaking

Short cold maceration from de-stemmed black grapes, soft pressing and fermentation in stainless steel barrels. Long series of stirring and then bottled.

## Colour

Bright straw-yellow colored wine.

## Tasting notes

It has a fragrant scent that recalls the lime blossom, ripe fruit and especially fresh roses; inside the mouth, it is pleasant denoting an excellent structure and an intense aromatic persistence.

## Food pairing

To be paired with roasts, goat's cheese, sauced fish dishes, shellfish and liver paté.

## Harvest

By hand

## Serving temperature

10 – 12 °C

## Verduzzo Friulano

### Friuli Colli Orientali DOC

\*  
WHITE WINE



#### Grape variety

100% Verduzzo Friulano.

#### Soil

Marly-Arenaceous.

#### Winemaking

After a slight drying in the plant, the grapes are crushed and de-stemmed and macerated in cold press for about 24 hours. When the wine has a sugar content of about 8%, the decanting starts and the volume temperature is lowered to maintain its natural softness.

#### Colour

Wine with an intense golden yellow color.

#### Tasting notes

Its scent recalls the blooming of acacia and ripe fruit, it is full for both the body and the mouth. Very long in the mouth - because the pleasant sensation remains for a long time after swallowing. It is balanced and sweet but not cloying.

#### Food pairing

It is a very appreciated wine with aged cheeses, it goes well with liver paté and all dry pastries.

#### Harvest

By hand

#### Serving temperature

10 – 12 °C

RED  
WINES  
TECHNICAL  
SHEETS



VIE D'ALT

# Cabernet Franc

## Friuli Colli Orientali DOC

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RED WINE



### Grape variety

100% Cabernet Franc.

### Soil

Marly-Arenaceous.

### Winemaking

Long maceration at a maximum temperature of 25 °C.

In this phase many replacements are carried out to facilitate the extraction of coloring substances and tannins. Fermentation and aging in stainless steel barrels.

### Colour

Violet red, bright and lively wine.

### Tasting notes

The scent is very intense and slightly herbaceous, inside the mouth, it is full-bodied and soft.

### Food pairing

It goes perfectly with all red meats and medium-aged cheeses.

### Harvest

By hand

### Serving temperature

18 °C

# Merlot

## Friuli Colli Orientali DOC

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RED WINE



### Grape variety

100% Merlot.

### Soil

Marly-Arenaceous.

### Winemaking

Long maceration at a maximum temperature of 25 °C.

In this phase many replacements are carried out to facilitate the extraction of coloring substances and tannins. Fermentation and aging in stainless steel barrels.

### Colour

Wine with an intense ruby red color.

### Tasting notes

The scent recalls cherry and small red fruits, inside the mouth, it is enveloping and harmonious.

### Food pairing

It goes very well with all types of meat, both red and white and simple first courses.

### Harvest

By hand

### Serving temperature

18 °C

Refosco  
dal Peduncolo Rosso  
Venezia Giulia  
IGT

\*  
RED WINE



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Grape variety

100% Refosco dal Peduncolo Rosso.

Soil

Clayey.

Winemaking

Long maceration at a maximum temperature of 25 °C.

In this phase many replacements are carried out to facilitate the extraction of coloring substances and tannins. Fermentation in steel, then aging in steel barrels and wooden vats.

Colour

Wine with an intense ruby red color.

Tasting notes

Autochthonous red with the scent of blackberry raspberry and undergrowth, inside the mouth, it is full and dry with a persistent aftertaste.

Food pairing

It goes well with fatty meats, poultry and hunt game.

Harvest

By hand

Serving temperature

18 °C

# Schioppettino

## Venezia Giulia

### IGT

\*  
RED WINE



#### Grape variety

100% Schioppettino.

#### Soil

Clayey.

#### Winemaking

The total grape harvest takes place in boxes. They remain for about a month in a special dehumidified and ventilated room. Subsequently the grapes are de-stemmed and the must remains in contact with the skins for a long period at controlled temperature. In this phase, many replacements are carried out to facilitate the extraction of coloring substances and tannins. Fermentation and aging in stainless steel barrels.

#### Colour

Ruby red wine with violet reflections.

#### Tasting notes

Autochthonous vine of Prepotto. The scent is intense, very spicy, reminiscent of cinnamon, wild blackberry, a feature that is also evident in the mouth. Thanks to the withering it is round, full-bodied and the finish is soft.

#### Food pairing

Schioppettino passito is a very versatile wine, it can be paired with aged cheeses, first and second courses based on meat.

#### Harvest

By hand

#### Serving temperature

16 – 18 °C

# Pignolo

## Friuli Colli Orientali DOC

\*  
RED WINE



Grape variety  
100% Pignolo.

Soil  
Marly-Arenaceous.

Winemaking  
Long maceration period under controlled temperature. During this phase the must undergoes remontage to extract both colour and tannins. Fermentation takes place in stainless steel vats followed by prolonged ageing in barriques and wooden barrel for at least 18-24 months.

Colour  
Intense ruby red, turns garnet with age.

Tasting notes  
The nose is complex and intense with notes of ripe red fruit and spices. In the mouth it is balsamic and dry, with nicely balanced tannins and an excellent firm structure that softens with age. One of the most long-lived red wines of Friuli Venezia Giulia.

Food pairing  
It superbly complements fatty meats, game, and grilled meat dishes.

Harvest

By hand

Serving temperature

18 °C



# Schioppettino di Prepotto

## Friuli Colli Orientali DOC

\*  
RED WINE



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### Grape variety

100% Schioppettino.

### Soil

Marly-Arenaceous.

### Winemaking

Long maceration in a controlled temperature. In this phase many replacements and delestages are carried out to facilitate the extraction of coloring substances and tannins. Fermentation in stainless steel barrels. When the wine is drawn off, the wine is matured in 500 liter tonneaux of second passage, for a period of about 12-24 months depending on the year, and it is refined in stainless steel until bottling.

### Colour

Ruby-red with purple hues.

### Tasting notes

The scent is very complex and it features hints of green pepper and small red fruits. Inside the mouth, it is ample and persistent.

### Food pairing

If aged, it is perfect with grilled meats, game or aged cheeses.

### Harvest

By hand

### Serving temperature

17 – 18 °C

SPECIAL  
WINES  
TECHNICAL  
SHEETS



VIE D'ALT

## Aljere

### Friuli Colli Orientali DOC White Reserve

\*  
WHITE WINE



#### Grape varieties

Friulano and Malvasia.

#### Soil

Marly-Arenaceous.

#### Winemaking

Perfectly ripe and healthy grapes are destemmed and undergo cold maceration on the skins. Fermentation takes place in stainless steel vats, then part of the wine ages in tonneau barrels for at least 12 months before being bottled.

#### Colour

Intense and brilliant straw yellow.

#### Tasting notes

The complex nose recalls aromatic herbs, spices, camomile and ripe fruit. The mouth is savoury and persistent with mineral tones. A great white wine that combines finesse and force.

#### Food pairing

An ideal match for fish and seafood dishes, fresh herb risottos, and fresh creamy cheeses.

#### Harvest

By hand

#### Serving temperature

12 – 16 °C

## Alsarà

### Friuli Colli Orientali DOC Red Reserve

\*  
RED WINE



#### Grape variety

100% Merlot.

#### Soil

Marly-Arenaceous.

#### Winemaking

Long maceration period under controlled temperature. During this phase the must undergoes intensive remontage to extract both colour and tannins. Fermentation takes place in stainless steel vats, then the wine ages in barrique barrels for at least 18 months.

#### Colour

Intense, inky ruby red.

#### Tasting notes

The nose is complex and intense with aromas that range from jam to spices. A pervasive, velvety red wine with a firm structure. It has great personality and length.

#### Food pairing

It superbly complements fatty meats and gnocchi and pastas with meaty game sauces, and grilled meat.

#### Harvest

By hand

#### Serving temperature

18 °C



VIE D'ALT

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## Blendloop Venezia Giulia IGT

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RED WINE



### Grape varieties

Refosco dal Peduncolo Rosso and Merlot.

### Soil

Marly-Arenaceous.

### Winemaking

Long maceration period under controlled temperature. During this phase the must undergoes intensive remontage to extract both colour and tannins. Fermentation takes place in stainless steel vats, then the wine ages in stainless steel vats and wooden barrels.

### Colour

Intense ruby red.

### Tasting notes

Intense aromas of fruit and spices. It is a rich wine with a backbone, it is aromatic and has well-balanced softness.

### Food pairing

It superbly matches pork and veal dishes, poultry, and medium-firm cheeses.

### Harvest

By hand

### Serving temperature

18 °C

## Ribolla Gialla

### Sparkling Brut Millesimato



#### Grape variety

100% Ribolla Gialla.

#### Winemaking

Temperature-controlled fermentation in stainless steel vats of the destemmed grapes is followed by a second fermentation in our own pressurized vats. Refinement sur lie for at least 3 months in pressurized vats.

#### Colour

A straw yellow wine.

#### Tasting notes

On the nose it is very intensely fruity and floral. In the mouth it is dry and refreshing thanks to its very fine and persistent perlage.

#### Food pairing

An enjoyable all-occasion wine. A winner as an aperitif, perfect with raw and cooked seafood dishes.

#### Harvest

By hand

#### Serving temperature

6 – 8 °C

Frutis  
Sparkling rosé  
wine Extra dry  
Millesimato



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Winemaking

Soft-pressed juice from only the best red grapes. Fermentation of the destemmed grapes in stainless steel vats is followed by a temperature controlled second fermentation in our own pressurized vats. Refinement sur lie for at least 3 months in pressurized vats.

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Colour

Intense pink.

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Tasting notes

Fine and persistent perlage and light, creamy foam. On the nose it is very intensely fruity and floral. It recalls red berries and pink flowers. In the mouth it is plush and nicely-orchestrated with good freshness and sapidity. The finish is dry and long lasting.

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Food pairing

Goes well with all appetizers, breaded amuse bouche, frittura mista, focaccia, frittata and pizza. Simple seafood pastas and risottos, and vegetable dishes.

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Harvest

By hand

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Serving temperature

6 – 8 °C

Picolit  
DOCG  
Colli Orientali  
del Friuli

ATRUE GEM  
OF FRIULIAN  
WINEMAKING



Grape variety

100% Picolit

Soil

Marly-Arenaceous

Winemaking

The grapes undergo a drying process in a humidity and temperature-controlled environment. The grapes are then destemmed and cold macerated for 6 hours. The grapes undergo soft pressing followed by temperature-controlled fermentation with selected yeasts. After about a 12-month ageing the wine is bottled.

Colour

Brilliant gold yellow

Tasting notes

Sweet notes that develop into elegant aromas of candied fruit and caramel.

Food pairing

Meditative wine. It complements foie gras croûtons and hard and blue cheeses. Must try with oysters and raw scampi.

Harvest

By hand

Serving temperature

14 – 16 °C





VIE D'ALT

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