



FRIULANO DOC - FRIULI

Colour: warm, straw-yellow colour with golden reflections

Nose: broad bouquet where prevail different notes such as wildflowers, hints of hay and di green apple

Palate: dry, intense and silky.

Round with notes of apple blend with sensations spiced by thyme and fresh sage, leaving us with its characteristic bitter almond after-aroma.

Serving temperature: 18°-20°C

Alcohol: 12,50% vol

Sugar Level: Dry wine

SAUVIGNON IGT VENEZIA GIULIA

Colour: full straw-yellow colour with greenish reflections

Nose: very elegant and complex: initially give off intense aromas of elder, sage, tomato leaf, green pepper and hints citrus.

Palate: soft and full to the, it's pleasant and welcoming, with a long-lasting mineral savoury taste, seductive because of its aromatic persuasiveness and expressivity

Serving temperature: 10°-12°C

Alcohol: 12,50% vol

Sugar Level: Dry wine



CHARDONNAY IGT - VENEZIA GIULIA

Colour: full straw-yellow colour

Nose: sweet and floral nose it gives off subtle but persistent aromas, butter, citurs, apple, and fresh bread smells

Palate: All the aromas perceived with the nose are still present in the taste giving a sweet, soft, full sensation. The acidity cofers it freshness and flavor

Serving temperature: 10-12°C

Alcohol: 12,50% vol

Sugar Level: Dry wine





CABERNET FRANC DOC - FRIULI

Nose: encompasses red fruits like, raspberry, blueberry and blackberry combined with some herbal hints

Palate: It is pleasantly fresh, with olfactory feelings that are repeated as tastes, boosted by a soft feeling produced by its sweet tannins and by soft herbaceous notes

Serving temperature: 18°-20°C

Alcohol: 12,50% vol

Sugar Level: Dry wine

MERLOT DOC - FRIULI

Colour: intense red ruby, with aging will tend to a shaded garnet red

Nose: Merlot produces notes typical of young wines, of dark-fleshed fruit such as plums, blackberries and blueberries, blackcurrants and sour cherries, hints of violets e un delicate herbaceous notes.

Serving temperature: 18°-20°C

Alcohol: 12,50% vol

Sugar Level: Dry wine



CABERNET SAUVIGNON IGT - VENEZIA GIULIA

Colour: bright red ruby colour

Nose: Highly complex , from raspberry to black cherry with hints of white pepper and spices.

Taste: well structured with a pleasant tannins and a full body

Serving temperature: 18°-20°C

Alcohol: 12,50% vol

Sugar Level: Dry wine

REFOSCO DAL PEDUNCOLO ROSSO IGT - VENEZIA GIULIA

Colour: intense ruby red colour with purplish glints

Nose: outstanding and elegant at the same time, reminds you of musky fragrances with hints of red fruits such as blueberry, cherry, blackcurrant, all of them very inviting.

Taste: complex and persistent, definitely tannic and pleasantly biterish.

Serving temperature: 18°-20°C

Alcohol: 12,50% vol

Sugar Level: Dry wine

