



Baolar Merlot

- Grapes** 100% Merlot
- Region** Mossa, Friuli
- Soil type** Gravelly limestone uplands (60 m asl)
- Vine training system** Guyot 4,000 plants/ha
- Winemaking** Maceration takes place in stainless steel tanks for 21 days with repeated dèlestage at 26/28 °C. The wine ages in 225 litre French oak barrels for 12 months. Bottling and further ageing in the bottle for 7 months.
- Ageing potential** more than 10 years
- Tasting notes** COLOR: Garnet red.
AROMA: Intense aromas of cherry, morello cherry, plum and toasted notes of coffee and chocolate with sensations of leather.
TASTE: Full-bodied, soft, dense and with a well integrated tannic texture.
- Food pairing** Meat dishes and mature cheeses.
- Serving temperature** 16 °C

A W A R D S

Luca Maroni 2019, 94 pts Gilbert Gaillard, GOLD
Decanter 2019, Bronze 88 pts



Pinot Grigio Venezia Giulia IGP

- Grapes** 100% Pinot Grigio
- Region** San Lorenzo Isontino, Mossa, Moraro, Friuli
- Soil type** Gravelly limestone uplands (60 m asl)
- Vine training system** Guyot 5.600 plants/ha
- Winemaking** Fermentation is carried out in stainless steel tanks (20 °C). The wine remains on the finelees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Ageing potential** 4 - 6 years
- Tasting notes** Light bodied delicate wine with fruity and citrus aromas and a pleasant acidity.
- Food pairing** Fish dishes, crustaceans and seafood, pasta dishes, white meat.
- Serving temperature** 11 °C



Sauvignon Blanc IGP Venezia Giulia

- Grapes** Sauvignon Blanc
- Region** San Lorenzo Isontino, Mossa, Moraro
- Yield/
Vine training system** 40 hl/ha,
Guyot 5,600 plants/ha
- Winemaking** Fermentation is carried out in stainless steel tanks (17/19 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Aging potential** **Aging potential**> 4 - 6 years
- Tasting notes** **Tasting Notes**> Color> appealing salmon-pink with amber tints. Bouquet> Vegetal aromas of tomato leaf on the nose Taste> Silky texture supported by citrus-driven acidity showing grapefruit.
- Food pairing** **Food Pairing**> Fish-based appetizers, pastas or main course dishes.
- Serving temperature** **Serving Temperature**> 11 °C



Friulano DOC Isonzo del Friuli

- Grapes** Friulano
- Region** San Lorenzo Isontino
- Yield/
Vine training system** 50 hl/ha
Guyot 5,600 plants/ha
- Winemaking** Fermentation is carried out in stainless steel tanks (19/21°C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Aging potential** 4 - 7 years
- Tasting notes** COLOR: Straw-like yellow.
BOUQUET: Intense scent of almond, hay and wildflowers.
TASTE: Great roundness and softness
- Food pairing** Fresh creamy cheeses, risottos, pastas, oven baked fish dishes.
- Serving temperature** 12 °C.



MALVASIA IGP

- Grapes** Malvasia Istriana
- Region** Mossa
- Yield/** 40 hl/ha
Vine training system Guyot 4,800 plants/ha
- Winemaking** Fermentation is carried out in stainless steel tanks (19 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Aging potential** 4 - 6 years
- Tasting notes** COLOR: Bright straw yellow.
AROMA: Fruity and floral, with hints of white fruit, citrus and wild flowers.
TASTE: Refreshing, savory, mineral, delicate and harmonious, highly drinkable.
- Food pairing** Oven baked fish dishes, seafood, white meat.
- Serving temperature** 12 °C

A W A R D S

Golden Star, Vini Buoni



PINOT BIANCO

- Grapes** Pinot Bianco
- Region** Move
- Yield/** 30 hl/ha
Vine training system Guyot 5,600 plants/ha
- Winemaking** Fermentation takes place in stainless steel tanks with indigenous yeasts (19/21 °C). The wine remains on the fine lees for 10 months and undergoes weekly batonnage. Bottling and further aging in the bottle.
- Aging potential** 6 - 8 years
- Tasting notes** Light golden color. Nice light citrus on the nose. Clean finish.
- Food pairing** Sashimi, risottos, pastas, oven baked fish dishes.
- Serving temperature** 11 °C.

A W A R D S

Decanter 2020 - Silver gopts



TAO REFOSCO

- Grapes** Refosco dal peduncolo rosso
- Region** Moraro, Friuli
- Yield/ Vine training system** 30 hl/ha
Guyot 5,400 plants/ha
- Winemaking** Maceration takes place in stainless steel tanks for 24 days with délestage at 26/28 ° C. The wine ages in 225-liter French oak barrels for 12 months. Bottling and further aging in the bottle for 36 months.
- Aging potential** More than 10 years
- Tasting notes** COLOR: Dark ruby purple color.
AROMA: Pure, floral and fragrant with violet, cassis and dark fruity notes.
TASTE: Has good weight and volume with crushed dark berry fruit, sage, mint and fine oak, grainy tannin, rather dense texture but already showing a good juiciness and drinkability with a long finish, packed with ripe cassis and dark cherry flavours.
- Food pairing** Game, mature cheeses.
- Serving temperature** 16 °C



Refosco IGP Venezia Giulia

- Grapes** Refosco dal peduncolo Rosso
- Region** San Lorenzo Isontino, Mossa and Capriva del Friuli
- Yield/ Vine training system** 40 hl/ha
Guyot 5,600 plants/ha
- Winemaking** Maceration takes place in stainless steel tanks for 20 days with délestage at 26/28 ° C. The wine ages in 225-liter French oak barrels for 10 months. Bottling and further aging in the bottle.
- Aging potential** 4-7 years
- Tasting notes** COLOR: Ruby Red color.
AROMA: Notes of cherries and plums
TASTE: Fresh and round, excellent persistence in the finish.
- Food pairing** Roast meat and mature cheeses, speck, prosciutto, grilled meat.
- Serving temperature** 16 °C.



Ros'Alba Rosè

- Grapes** Rare rose Blend
- Region** Moraro, Friuli
- Yield/** 50 hl/ha
Vine training system Guyot 5,600 plants/ha
- Winemaking** Fermentation is carried out in stainless steel tanks (18 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further aging in the bottle.
- Aging potential** 3 - 5 years
- Tasting notes** Aromas and flavors of red cherry, ruby red grapefruit, and cranberry, juicy but dry.
- Food pairing** Fish dishes, crustaceans and seafood, risottos, salads and pizza.
- Serving temperature** 8-10 °C



Ribolla Gialla IGT Venezia Giulia

- Grapes** Ribolla Gialla
- Region** Moraro, Friuli
- Yield/** 60 hl/ha
- Winemaking** Fermentation is carried out in stainless steel tanks (18/20 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Aging potential** 3 - 5 years
- Tasting notes** COLOR: Bright straw yellow.
AROMA: Fruity and floral, with scents of white fruits, citrus and wild flowers.
TASTE: Refreshing, savory, mineral, delicate and harmonic, easy drinking.
- Food pairing** Fish-based appetizers, aperitifs, pasta first course dishes.
- Serving temperature** 11 °C.



Traminer Aromatico

- Grapes** Traminer Aromatico
- Region** Corona, Friuli
- Soil type** Gravelly limestone uplands (60 m asl)
- Yield/** 30 hl/ha
Vine training system Guyot 5.600 plants/ha
- Winemaking** Fermentation takes place in stainless steel tanks with indigenous yeasts (17/19 °C).
The wine remains on the fine lees for 10 months and undergoes weekly batonnage.
Bottling and further ageing in the bottle.
- Ageing potential** 6 - 8 years
- Tasting notes** COLOR: Straw yellow
AROMA: The nose is very aromatic and intense, with hints of fruit
TASTE: On the palate it fully reflects the nose, with a long persistence
- Food pairing** Foie Gras, grilled prawns, raw fish hors d'oeuvres.
- Serving temperature** 10 - 12 °C