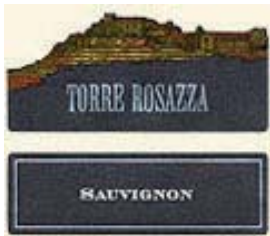




### **PINOT GRIGIO COLLI ORIENTALI DEL FRIULI D.O.C.**

- 100% Pinot Grigio, estate bottled
- Fermentation in temperature controlled steel tanks
- Full bodied, rich on the palate, yet dry and crisp
- Alcohol: 13% by volume
- Accompaniment: fish, pasta, poultry



### **SAUVIGNON COLLI ORIENTALI DEL FRIULI D.O.C.**

- 100% Sauvignon Blanc (known in Italy simply as Sauvignon), estate bottled
- Fermentation in temperature controlled steel tanks
- Straw yellow in color with greenish reflections
- A bouquet reminiscent of sage, fresh green pepper, elderberry
- Alcohol: 12% by volume
- Accompaniment: Perfect with shellfish, lobster and shrimp



### **FRIULANO COLLI ORIENTALI DEL FRIULI D.O.C.**

- 100% Friulano (formerly known as Tocai Friulano), estate bottled
- Fermentation in temperature controlled steel tanks
- Bright straw yellow in color. Crisp and fruity with a pleasant bouquet of citrus and sage
- Alcohol: 12% by volume
- Accompaniment: Perfect with fish dishes and seafood pasta



### **"RONCO DEL PALAZZO" PINOT NERO COLLI ORIENTALI DEL FRIULI D.O.C.**

- 100% Pinot Nero, estate bottled and single vineyard
- At the end of the malolactic fermentation, the wine is placed in Allier barriques for 6 months. Refined in the bottle for 6 months
- Light, ruby red color. It shows great delicacy and aromatic tones
- On the palate it is smooth, velvety, yet slightly sour
- Accompaniment: roast meats, hearty sauces, and aged cheeses



### **"L'ALTROMERLOT" COLLI ORIENTALI DEL FRIULI D.O.C.**

- 100% Merlot, estate bottled, single vineyard
- "L'Altromerlot" means "the Other Merlot" to indicate its uniqueness relative to other Friulian Merlots that are produced for fresh consumption
- Rigorous selection of the best Merlot grapes
- Malolactic fermentation in stainless steel and then transferred into new barriques for about 18 months. Refinement in bottles for 12 months
- Accompaniment: roast meats, hearty sauces, and aged cheeses