



La Carta dei Vini



Vini Bianchi



FRIULANO

DOC Friuli



APPELLATION

DOC Friuli

GRAPES

100% Friulano

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Double arched

EXPOSURE

East - West

ALCOHOL

13,50% vol.

TOT ACIDITY

5,2 g/l

SUGAR

0,2 g/l

SERVING TEMPERATURE

10 - 12 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

Dry white wine with a hay yellow colour, it has a clean aromatic perfume with scents of acacia and wisteria. In mouth it has a clean, dry, opulent, rightly tasty with scents of Renetta apple and an important aftertaste of bitter almond.

FOOD PAIRING

Recommended as aperitif, perfect with San Daniele Prosciutto, also for accompanying first course as pasta and vegetable based risotto. Perfect with fish based second courses with a determined and savoury taste as sardine "in saor", stockfish "alla vicentina" and cuttlefish "alla veneziana".



PINOT GRIGIO

DOC delle Venezie Brut Ramée
Long Charmat

APPELLATION

DOC delle Venezie

GRAPES

100% Pinot Grigio

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Guyot

EXPOSURE

North - South

ALCOHOL

12,00% vol.

TOT ACIDITY

5,0 g/l

SUGAR

0,1 g/l

SERVING TEMPERATURE

6 - 8 °C

HARVEST PERIOD

August

SENSORIAL CHARACTERISTIC

With its beautiful coppery color, hints of wild strawberries and small red fruits, with a fine and persistent perlage, this Brut recalls the aromatic harmony of the undergrowth. It is fresh and fragrant thanks to the fifteen months of rest on the yeasts, the aroma recalls taste of baked bread.

FOOD PAIRING

Excellent as aperitif, it can be combined with appetizers, fish-based first courses and white meats.



RIBOLLA GIALLA

IGP Venezia Giulia



APPELLATION

IGP Venezia Giulia

GRAPES

100% Ribolla Gialla

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Guyot

EXPOSURE

East - West

ALCOHOL

13,00% vol.

TOT ACIDITY

6,2 g/l

SUGAR

0,2 g/l

SERVING TEMPERATURE

10 - 12 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

White wine by a slightly golden straw yellow color. It has an aromatic, delicate and floral perfume. At the palate it has a full, well balanced, taste with hints of apple and yellow peach.

FOOD PAIRING

Recommended as aperitif, perfect with San Daniele Prosciutto, also to accompany vegetarian and fish dishes, soups with acid base.



SAUVIGNON

DOC Friuli



APPELLATION

DOC Friuli

GRAPES

100% Sauvignon

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Guyot

EXPOSURE

South - North

ALCOHOL

13,00% vol.

TOT ACIDITY

6,0 g/l

SUGAR

0,2 g/l

SERVING TEMPERATURE

10 - 12 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

With a light straw-yellow color, the wine reveals to the nose an intense spectrum smell typical of aromatic grapes with marked aromas of sage, nettle, elderberry and green pepper. The taste is fresh, harmonic, persistent rightly citrine, with an excellent basis good texture.

FOOD PAIRING

Being a very perfumed wine, it is particularly suitable for raw fish and shellfish starters. It is perfect also for soups, baked fish and recipes with asparagus.



Vini Rossi



CABERNET FRANC

DOC Friuli



APPELLATION

DOC Friuli

GRAPES

100% Cabernet Franc

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Sylvoz

EXPOSURE

East - West

ALCOHOL

13,00% vol.

TOT ACIDITY

5,6 g/l

SUGAR

0,1 g/l

SERVING TEMPERATURE

16 - 18 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

Typical ruby red color wine with dark purple reflections. The olfactory components are distinguished above all by the scents of balsamic, vegetables, red fruits and hints of vanilla, discrete astringency and with good levels of both alcohol and acidity. Taste is soft and inviting, with a fine and persistent aftertaste.

FOOD PAIRING

Perfect with roast, duck, baked pasta, gratin vegetable, rosemary roasted potatoes, and also to accompany aged cheeses.



PINOT NERO

DOC Friuli



APPELLATION

DOC Friuli

GRAPES

100% Pinot Nero

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Sylvoz

EXPOSURE

East - West

ALCOHOL

13,00% vol.

TOT ACIDITY

4,60 g/l

SUGAR

0,1 g/l

SERVING TEMPERATURE

16 - 18 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

A wine with a typical light red color, with a fragrance characteristic of this grapes variety, with hints of underbrush fruits, especially of blackberry and vanilla. The taste is soft, inviting with a fine and persistent aftertaste.

FOOD PAIRING

This wine is perfect for first and second courses based on white meat or vegetables, also for soft paste cheeses.



Proseccchi



PROSECCO DOC

Millesimato Brut



APPELLATION

DOC

GRAPES

100% Glera

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Sylvoz

EXPOSURE

South - North

ALCOHOL

11,50% vol.

TOT ACIDITY

6,33 g/l

SUGAR

8,0 g/l

SERVING TEMPERATURE

6 - 8 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

With its pale straw-yellow color and greenish reflections, it has a pleasantly fruity aroma reminiscent of the Renetta apple and slightly sour pear. The taste is soft and harmonious with a fine and light perlage that envelops the palate regulating fascinating taste sensations.

FOOD PAIRING

The ultimate cocktail wine, ideal with appetizers and fish and vegetable dishes.





PROSECCO DOC

Millesimato Extra Dry



APPELLATION

DOC

GRAPES

100% Glera

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Sylvoz

EXPOSURE

South - North

ALCOHOL

11,50% vol.

TOT ACIDITY

5,87 g/l

SUGAR

15,20 g/l

SERVING TEMPERATURE

6 - 8 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

A soft, delicate sparkling wine with great freshness, with a characteristic floral and fruity bouquet.

FOOD PAIRING

From aperitifs to desserts, a wine to drink together with friends alongside battered vegetables, fried foods and cheeses, and then savour the last sparkling sip with fresh fruit or pastries.

BOSCO ALBANO



PROSECCO DOC
Millesimato Extra Dry