





WINERY BACKGROUND

His Grandfather Antonio started the Winery in 1939. Giorgio joined in 1985. They now have Agritourism. He stressed the wines are mostly made in the vineyards of his 22 hectare property. Facility has state of the art equipment and 100% of the production is from their own vineyards. They are Sustainable. They use the Diam-5 type of cork, which guarantees the wine will not go bad (become "corked") for up to 5 years). Their location is home to some of the best white wines in Italy.





HIGH RATINGS!



KEY SELLING POINTS







Friulano

Varietal(s): Friulano

Origin: FRIULI COLLI ORIENTALI, ITALY

Case Size: 12/750ml **Barcode:** 815310000011

Vinification: soft pressed, low-temperature skin fermentation

Of Note: Certified Sustainable SQNPI

Analysis: ABV 13.5%, TA 4.8 g/l, RS .5 g/l, SO₂ 93

Tasting: Straw yellow tending to green color, fresh, reminiscent of spring flowers, dry, crisp,

plush and velvety with clear bitter almond notes.

Accolades: 90pts Wine Spectator



Ribolla Gialla

Varietal(s): Ribolla Gialla

Origin: FRIULI COLLI ORIENTALI, ITALY

Case Size: 12/750ml **Barcode:** 815310000127

Vinification: soft pressed, half oak fermentation, half stainless steel, malocatic

Of Note: Certified Sustainable SQNPI

Analysis: ABV 12%, TA 4.7 g/l, RS 1 g/l, SO₂ 114

Tasting: Straw yellow color, elegant, delicate, floral, honeysuckle, orange blossom, rounded,

fresh, fruity



Pinot Grigio

Varietal(s): Pinot Grigio

Origin: FRIULI COLLI ORIENTALI, ITALY

Case Size: 12/750ml **Barcode:** 815310000035

Vinification: soft pressed, lees aging, stainless steel

Of Note: Certified Sustainable SQNPI

Analysis: ABV 13%, TA 4.6 g/l, RS .2 g/l, SO₂ 79

Tasting: Straw yellow color, aromatic, delicate hint of acacia and pineapple, dry, crisp, fresh

and full

Accolades: 90pts Wine Enthusiast



Prosecco

D.O.C.

Pinot Grigio Ramato

Varietal(s): Pinot Grigio

Origin: FRIULI COLLI ORIENTALI, ITALY

Case Size: 12/750ml Barcode: 6002269000245

Vinification: Hand picked, skin contact for color

Of Note: Certified Sustainable SQNPI

Analysis: ABV 13%, TA 5.22 g/l, RS 2 g/l, pH 3.27, SO₂ 41

Tasting: Light copper color, fresh, fruity, crispy and minerally.

Accolades: 91pts James Suckling



Varietal(s):
Origin:

100% Glera
PROSECCO, ITALY

Case Size: 12/750ml **Barcode:** 815310000301

Vinification: Enologist: Gianni Menotti Aged in steel, 2 mos lees contact

Of Note: Certified Sustainable SQNPI

Analysis: ABV 11%, TA 5.37 g/l, RS 9.8 g/l, pH 3.22, SO₂ 116

Tasting: Light yellow in color, fresh and lightly fruity, crispy and minerally