

I.G.T. Gran Cru Venezia Giulia



Region: Friuli Venezia Giulia

Varietal: Blend of 45% Chardonnay, 45% Sauvignon Blanc, 8% Picolit and 2% Moscato Giallo.

Vineyard: Family-owned 8 acre single vineyard named “Braide Alte” Braide meaning “walled in” and Alte “highest” in local dialect.

Soil: Mostly marl and clay

Vines per Hectare: 8000

Vine Training: Guyot & Cordon

Altitude: 1800 feet above sea level

Total Production: 900 cases

Vinification Process: Grapes are hand harvested sustainably in small boxes in September. Must is steeped in a cold horizontal press and remains in stainless steel for 8 hours for light settling. Fermentation-100% in oak barrels temperature controlled and the wine is left in same container for an additional 8-10 months. It is then left to age 1 year in the bottle before release.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 14.5%.

Residual Sugar: 4g/liter

Color: Intense straw yellow with golden reflections on the rim.

Bouquet: Honeysuckle flower with apricot and spice undertones.

Tasting Notes: Layers of fruit-apples, pear apricot with honey notes and nutmeg on the back palate. Great structure-firm acidity but balanced.

Food Pairing: Excellent with pasta seafood dishes, shellfish in red sauces, white meat plates, cheeses and risotto.

Ageing: 10-15 years

Serving Temp: 55°F (13°C)

UPC: 783655001386



www.angeliniwine.com