



ITALY

FIULI VENEZIA GIULIA

# PRÀ GIARIN

<b>Designation:</b>	Bianco Trevenezie IGT
<b>Type:</b>	White wine
<b>Grapes:</b>	Chardonnay and yellow Moscato
<b>Area:</b>	Friuli Venezia Giulia

## IN THE VINEYARD

<b>Soil type:</b>	Alluvial soil rich in minerals
<b>Altimetry and exposure:</b>	30 a.s.l.
<b>Vineyards age:</b>	10 - 40 years old
<b>Plantation system:</b>	Sylvoz - Double-arched cane
<b>Harvest:</b>	Hand picking

## IN THE CELLAR

<b>Vinification:</b>	Blond of white grapes with 8 months on the lees in stainless steel tanks, followed by at least 12 months of aging in terracotta amphorae, Clayver vessels, and large oak barrels.
<b>Alcohol by Vol:</b>	12 %
<b>Sugar:</b>	< 3 g/l

## TASTING NOTES

<b>Colour:</b>	Intense and brilliant golden yellow
<b>Olfaction:</b>	A broad and complex bouquet, with fruity notes of ripe apricot, mango, and pineapple, enriched by an elegant hint of sea breeze and delicate touches of pastry cream and candied fruit
<b>Texture:</b>	A perfect balance between flavor and savoriness

## THE SERVICE & PAIRING

<b>Service temperature:</b>	10° - 14 °C
<b>Food pairing:</b>	Its complexity, combined with lively acidity and pronounced savoriness, makes it the ideal companion for an aperitif with charcuterie and aged cheese, as well as for accompanying a dinner featuring flavorful fish dishes, oysters, or gratinéed vegetables.

