

**Grape Variety**

Pinot Grigio, Chardonnay,  
Sauvignon Blanc

**Appellation**

IGT Venezia Giulia

**Growing area**

San Lorenzo (Gorizia)

**Soil type**

Calcareous, gravel soils on a broad  
alluvial shelf 60 metres above sea  
level

**Vineyard**

Grown with organic fertilizers,  
integrate pest management  
(according to EU regulation) and  
with no chemical weed control

**Average age of vines**

More than 25 years

**Training system**

Guyot  
5.200 vines/ha

**Production**

50 hl/ha

**Harvest**

By hand after an accurate selection  
of the grapes.  
September 2015

**Vinification**

Fermentation takes place in 500-  
litre French oak barrels at 22-24°C,  
followed by maturation on the fine  
lees in the same barrels for 11  
months, with frequent bâtonnage.  
The wine is cellared for at least 12  
months after bottling

**Bottles produced**

17.000

**Alcohol**

13.5%

**Ageing potential**

20 years

**Serving temperature**

11 °C

The aim of the cuvée is achieved when the blend's quality is higher than its single  
qualities.

This wine confirms it thanks to an intriguing complexity expressed by elegance and  
harmony. The taste is full, warm and progressive. It has a good potential for ageing.  
Its character makes it perfect if paired with both tasty fish and delicate white meat  
dishes.

*" Full and layered with so much fruit and intensity. A great wine."* James Suckling USA