



2008

Pinot Grigio

Friuli, Italy

The origin of our company name lies in the tie with tradition and culture. In several places of our wine cellar one can still find the traditional objects of Friuli past age, from small ornaments to job tools, to testify our long-cultivated interest in this matter. During the 70s, when the family company was still a dream, a great deal of material was collected to give a title to the history that was to be written. Everything started with searching through the old friulano language. Curiosity, personal passion, accuracy were the first step from which an evocative, poetical, delicate name was born. Its neat sound makes it effective and easy to remember.

(la) Viàrte: noun, friulano language: the opening of something, the act of opening. Extended meaning: spring [in classic Latin the meaning of the ablative vere, and of the expression ver apertus was beginning of springtime or simply spring]

Pinot Grigio has a straw-yellow colour with faint greenish tints. The aroma is decisive and assured. On the palate, the uncompromising dry flavour is clean and characterful. There is an attractive slightly bitter note in the finish.

GRAPE VARIETY	100% Pinot Grigio.
AREA UNDER VINES	2.84 hectares.
LAND REGISTRY RECORD	Sheet 31 - map 28/a - Comune of Prepotto Sheet 5 - map 1/b - Comune of Corno di Rosazzo.
HEIGHT ABOVE SEA LEVEL AND ASPECT	80 and 160 m. a.s.l. on ESE - facing hill slopes. Eocene marl with high sand content
PRUNING SYSTEM	Guyot
YIELD PER HECTAR	50 hl
DENSITY	3,000-5500 vines per hectare
YEAR PLANTED	1977 - 1978 - 1995
VINEYARD MAINTENANCE	Grassed
HARVESTING PERIOD	Mid September
HARVESTING	By hand in cases with bunch selection. Perfectly ripe grapes.
VINIFICATION	Fruit soft-crushed and fermented without the skins at controlled temperature (18°C).
AGEING	It lies for seven months on the lees in stainless steel, then 1 month in the bottle before release.
BOTTLES PRODUCED	No. 16.500 bottles of 0,75 l
SERVING SUGGESTIONS	As an aperitif, with light hors d'oeuvres, pastas and consommés, egg or fish-based dishes, Italian cold meats and boiled white meat.
SERVING TEMPERATURE	10 - 12 °C

