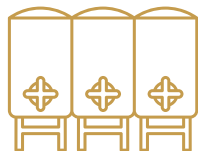


Ciàrlot

-Azienda Cantarutti Alfieri-



Italy
Friuli Venezia Giulia
San Giovanni al Natisone



VINIFICATION

Vinified in white, as is the case for all white grapes, by inoculating selected yeasts and using winemaking techniques and state-of-the-art equipment allowing very gentle pressings at the expense of grape-to-must yield.



AGEING

Wine bottled two years after harvest. It remains in contact with the fermentation lees for over 6 months, after which only one racking is carried out before bottling.

Later it is left to mature in cement, where the passing of time allows the wine to mature and fully express itself.



Rich, warm golden yellow colour.



TASTING NOTES



Immediate notes of flint, with intense perceptions of hydrocarbons blended with hints of hazelnut butter and orange blossom.



CLASSIFICATION

D.O.C. Friuli

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

Malvasia

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



Rich, oily yet fluid and persistent, where mellow and balanced notes recalling dried and citrus fruits remain. A wine of incredible length and elegance.