

Lambrato

-Azienda Cantarutti Alfieri-



Italy
Friuli Venezia Giulia
San Giovanni al Natisone



VINIFICATION

Hand-harvested, destemmed and then macerated for 18 days on the skins. Fermentation takes place slowly, still on the skins, with the use of both indigenous and selected yeasts, with regular pump-overs.



AGEING

After fermentation, the wine is aged in second-passage barriques for 8 months, followed by 2 years of maturation in concrete tanks.



Its color is bright and intense, recalling topaz and amber.



TASTING NOTES



The bouquet is enveloping, harmonious, almost sweet.



CLASSIFICATION

I.G.P. Venezia Giulia

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

Pinot Grigio, Pinot Bianco

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



On the palate it is rich, with notes reminiscent of toasted hazelnuts, dates, and light hints of coffee and dried citrus. The mouthfeel is full-bodied and extremely elegant.