



VILLA VARDA

Friuli Sauvignon

To the northeast, the towering Alps; to the south, the placid Adriatic Sea. The Maccan family couldn't have found a more charmed spot to cultivate Friuli's native grapes. Here along the banks of the Livenza river in the foothills of the Alps, the classic stones of Grave mix with limestone, giving a Burgundian finesse to grape varieties such as Friulano and Refosco. With some 37 acres planted, the Maccan family insists on harvesting their bounty by hand to craft character-rich, single-varietal wines that reflect the breathtaking beauty of this mountain refuge.

WINERY: Villa Varda

WINEMAKER: Giovanni Ruzzene

ESTABLISHED: 2012

REGION: ITALY • Friuli • Prata di Pordenone

APPELLATION: Friuli DOC

BLEND: 100% Sauvignon Blanc

VINEYARDS: Estate vineyards are planted on clay- and limestone-rich soils, unique to the region, with topsoils of gravel, the classic terroir of Grave.

AGE OF VINES: 30 years

WINEMAKING: Hand-harvested. Cold maceration for 24-48 hours; then pressed and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank.

TASTING IMPRESSIONS: Aromas of white flowers, white peaches, pineapple. Fresh and juicy, salty minerals and a clean finish.

PAIRING SUGGESTIONS: Grilled fish or shellfish; sushi; spring vegetables



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