



## VILLA VARDA

### Friuli Friulano

*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% Friulano

**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:** 35 years

**WINEMAKING:** Hand-harvested. Cool pre-ferment soak for 24 hours; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for 10 months

**TASTING IMPRESSIONS:** Aromas of fresh apricots, citrus, light wildflowers. Fresh, fruity and suave; light on the palate but intensely flavored.

**PAIRING SUGGESTIONS:** As an aperitif, with local salumi; grilled fish or shellfish; Thai-inspired dishes



## NORTH BERKELEY IMPORTS

[northberkeleyimports.com](http://northberkeleyimports.com)