



VILLA VARDA

Friuli Pinot Grigio

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% Pinot Grigio

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: 25 years

WINEMAKING: Hand-harvested. Cold maceration for 72 hours. Pressed, then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank.

TASTING IMPRESSIONS: Aromas of green apple, wildflowers, citrus zest. Juicy and lively, with a core of citrus and white fruits.

PAIRING SUGGESTIONS: Grilled fish or shellfish; pork terrine or pâté; chicken with herbs; spring vegetables



NORTH BERKELEY IMPORTS

northberkeleyimports.com