

## VILLA VARDA Friuli Grave Refosco

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 varietals 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 Grave DOC

BLEND: 100% Refosco

**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. Destemmed; fermented on indigenous yeasts in wood casks (5HL). Aged in cask, then in bottle for five to six months before release.

**TASTING IMPRESSIONS:** Aromas of bramble, herbs, warm earth, light spice. Full-bodied, fine-grained tannins; flavors of summer berries and licorice.

PAIRING SUGGESTIONS: Grilled steak with pepper; game meat

