



## AZIENDA AGRICOLA TARLAO

### Friuli Aquileia Pinot Bianco 'Poc Ma Bon'

It's time for the historic Aquileia appellation, hard by the Adriatic Sea in southeastern Friuli-Venezia-Giulia, to have its moment. Aquileia's vinous roots reach back to the Roman era, yet it is the expressive, sumptuous wines of the Tarlao family that is putting the potential of Aquileia back on the world's map. Here Pinot Bianco is luminous and racy, and other local, single-variety treasures like Malvasia, Friulano and Refosco shine. Organically minded, steeped in tradition yet focused solidly on the future, Tarlao is a delicious discovery in Friuli.

**WINERY:** Azienda Agricola Tarlao

**WINEMAKER:** Francesco Tarlao

**ESTABLISHED:** 1999

**REGION:** ITALY • Friuli • Aquileia

**APPELLATION:** Aquileia DOC

**BLEND:** 100% Pinot Bianco

**VINEYARDS:** Sourced from three separate vineyard plots, each with their own unique soil mix – mostly alluvial soils that combine sandy limestone gravel and clay, contributing to the wine's complexity. The relatively flat landscape of Aquileia facilitates the classic push-pull of currents coming off the Adriatic to the south and the Julian Alps to the northeast, making the region's weather moderate and reliable, less susceptible to dramatic heat spikes (not to mention damaging humidity).

**AGE OF VINES:** 6 to 40 years

**WINEMAKING:** Hand-harvested in small crates and pressed directly. Fermented on indigenous yeasts, 80% in stainless steel tanks and 20% in oak barrels. Aged on fine lees in same containers.

**TASTING IMPRESSIONS:** Deep gold in the glass; aromas of ripe pear, apple, hints of cream and white flowers. Full-bodied and fleshy, with brisk balancing acidity and a note of buttered toast on the finish

**PAIRING SUGGESTIONS:** Friulian "frico" (a crispy, potato-cheese pie); roast chicken with herbs; sole involtini (stuffed fish fillets)



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