



AZIENDA AGRICOLA TARLAO

Friuli Aquileia Friulano 'Albero del Noce'

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% Friulano

VINEYARDS: Alluvial soils combine sandy limestone gravel and clay. 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: 40 years, on average

WINEMAKING: Hand-harvested in small crates. Twelve hours of cold maceration on the skins; gentle pressing, natural settling. Fermented on indigenous yeasts (pied de cuve) in stainless steel tanks. Aged 80% in tank and 20% in new and one-year French oak barrels for eight months.

TASTING IMPRESSIONS: Pale straw gold in the glass; aromas are abundantly floral, with notes of lavender; white peach, plum skin, wet stone. Textured and rich yet fresh, finishing with a stony minerality

PAIRING SUGGESTIONS: Prosciutto di San Daniele; Brodetto alla gradese (sauteed river fish in a savory vinegar sauce)



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