



## AZIENDA AGRICOLA TARLAO

### Friuli Aquileia Malvasia 'Ninive'

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% Malvasia

**VINEYARDS:** A selection from two vineyards; one in which sand is dominant; the other more alluvial, with silty loam, sand 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:** 10 to 20 years

**WINEMAKING:** Hand-harvested in small crates. Some 30% of the harvest is pressed directly; the rest cold macerates on the skins for eight to 10 hours. Pressed then fermented on indigenous yeasts, with 80% in stainless steel tanks and 20% in 300L French oak casks. Aged in same containers.

**TASTING IMPRESSIONS:** Straw gold in the glass; abundant aromas of orange blossom, citrus peel. Medium-bodied, textured, mouth-coating

**PAIRING SUGGESTIONS:** Pumpkin gnocchi with butter and sage; risotto with wild asparagus



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