



## AZIENDA AGRICOLA TARLAO

### Venezia Giulia Bianco 'Mosaic Blanc'

*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:** Venezia Giulia IGT

**BLEND:** 50% Malvasia, 40% Chardonnay, 10% Friulano

**VINEYARDS:** Alluvial soils combine silty loam with 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 30 years

**WINEMAKING:** Hand-harvested in small crates. Gently pressed; fermented on indigenous yeasts in 300L oak casks. Aged in French oak barrels on fine lees for one year; blended then aged in bottle for three months.

**TASTING IMPRESSIONS:** Rich and aromatic; yellow apple, peach, orange oil, notes of bread dough and tropical fruit. Full-bodied, bright citrus acidity and a long, floral finish

**PAIRING SUGGESTIONS:** Halibut "in cartoccio" (parchment-wrapped baked fish); roast chicken with herbs; Friulian "frico" (a crispy, potato-cheese pie)



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