



AZIENDA AGRICOLA TARLAO

Friuli Aquileia Sauvignon 'Giona'

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% Sauvignon

VINEYARDS: Estate parcels in the agricultural zone of Colombara, about 7 kilometers from the Grado Lagoon. 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: 10 to 20 years

WINEMAKING: Hand-harvested in small crates. Eighteen hours of cold maceration on the skins. Fermented on indigenous yeasts (pied de cuve) in stainless steel tanks. Aged in tank with lees contact for 6-8 months.

TASTING IMPRESSIONS: Pale gold with emerald reflections; aromas of green herbs, white and yellow flowers, citrus pith, tropical notes. Delicately creamy and textured with citrusy acidity and a perfumed finish.

PAIRING SUGGESTIONS: Grilled Branzino stuffed with lemon and herbs

NOTES: 'Giona' translates as Jonah and references the biblical tale of the prophet Jonah, who was swallowed (and later spat out) by a sea monster—a story depicted in an ancient mosaic in Aquileia's famed Basilica.



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