

la Viarte

ARTEUS

I.G.T. Venezia Giulia

"This wine originated from a desire to stand out of the crowd and truly display the terroir. Varieties that have now become distinctive of the Friulan land and its sun, expressing the true heart of our region. Balance, elegance and complexity characterise its organoleptic expression. This wine does not want to be different, but to enhance its distinctive nature." Gianni Menotti

Straw yellow, Aromas range from ripe fruit, candied fruit, dried flowers and lemon cream. Creamy and complex. It starts off tart and evolves soft and velvety with a long finish. It has a good structure and body, supported by a pleasant acidity.



VARIETY	Riesling Renano 40%, Chardonnay 40%, Tocai Friulano 20%
DENOMINATION	I.G.T. Venezia Giulia
POSITION	Vineyards located at between 150 and 180 m a.s.l., East south-east facing on Eocene marl and sandstone hillslopes
WINEMAKING METHOD	The grapes are fermented without skins after soft pressing. Fermentation is carried out in stainless steel tanks at 16° C. A little portion ferments in barriques. The three varieties are crafted separately and eventually assembled
MATURATION	The wines remain on the lees in the stainless steel tanks and barriques for 7 months, and stabilise in the bottle for at least 1 month before release
Year Planted	1975/1976/1979
First Vintage	2015
Harvest Period	Second ten days of September
WINE PAIRINGS	Crustaceans, fresh egg pasta and pastas au gratin, oven baked fatty fish or with tomato sauce, white meats, roasted suckling pork, fat cheeses and important charcuterie. Delightful with Culatello di Zibello prosciutto, Catalan style lobster, tagliolini pasta with mullet and saffron, pistachio and thyme roast rabbit. Intriguing with spicy dishes typical of ethnic cuisine

Az. Agr. La Viarte

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