



## Cabernet Franc

DOC Friuli Grave



### GRAPE VARIETIES

100% Cabernet Franc



### SOIL

Medium textured alluvial plain, South-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Soft pressing of grapes. Maceration and fermentation in stainless steel tanks. First maturation in stainless steel, then in tonneaux for another eight months. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

13% vol. / 5,30 g/L



### TASTING NOTES

Ruby red color with intense hues. The nose initially exhibits notes of red fruits, then it turns to vanilla and coffee flavors after refining in wood



### SERVING TEMPERATURE

16°-18° C



### AGEING POTENTIAL

5/6 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L

IMPORTED BY



**Tavolo Vigneto**

Importers of Fine European Products  
10701 Tesshire Drive, St. Louis, MO 63123  
(855) 466-1052 - [tavolovigneto.com](http://tavolovigneto.com)



## Friulano

DOC Friuli Grave



### GRAPE VARIETIES

100% Friulano



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Cold maceration of grapes.  
Soft pressing and fermentation with selected yeasts.  
Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

12,50% vol. / 5,50 g/L



### TASTING NOTES

Deep straw yellow color. The nose exhibits flowery feelings and typical varietal notes, among which bitter almond stands out. A clean palate unfolds with remarkable freshness feelings



### SERVING TEMPERATURE

10°-12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L

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## Pinot Grigio

DOC Friuli Grave



### GRAPE VARIETIES

100% Pinot Grigio



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Soft pressing of grapes. Fermentation with selected yeasts. Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

12,5% vol. / 5,40 g/L



### TASTING NOTES

Straw yellow color with light copper hues. Flowery notes followed by pronounced fruity feelings and proper freshness



### SERVING TEMPERATURE

10°-12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L

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## Pinot Nero

DOC Friuli Grave



### GRAPE VARIETY

100% Pinot Nero



### SOIL

Medium textured alluvial plain, South-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Soft pressing of grapes. Maceration and fermentation in stainless steel tanks. First maturation in stainless steel, then in tonneaux. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

13% vol. / 5,00 g/L



### TASTING NOTES

Ruby red color with soft blending on the rims. Aromas open up with mixed berries, followed by a sweet spicy ending. Lovely long finish



### SERVING TEMPERATURE

16° C



### AGEING POTENTIAL

4/5 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L

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**antonutti**

Vini dal 1921



## Prosecco

Spumante DOC Extra Dry



### GRAPE VARIETY

100% Glera



### SOIL

Alluvial and pebbly plain, Western Friuli region



### YIELD

Double Guyot training system with a vine density of 3.500 vines/ha. The yield is limited to 150 q of grapes/ha.



### VINIFICATION

Soft pressing of grapes and first fermentation in stainless steel tank for 8 days. Second fermentation in pressure tank – Method Martinotti – with selected yeast at 14C for 30 days. Filtration and bottling. Bottle aging.



### ALCOHOL - TOTAL ACIDITY - RESIDUAL SUGARS INDICATIVE VALUES

11.00% vol. – 5.30 g/l - 12.80 g/l



### TASTING NOTES

Bright straw yellow. Fine and persistent perlage. It smells of Golden Delicious apple, wisteria and acacia flowers, ripe citrus and crispy peach. On the palate standing out captivating sensations and drinkability.



### BOTTLE SIZES

0.75 – 1.5 L

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**antonutti**

Vini dal 1921



## Pinot Grigio

DOC Friuli Grave



### GRAPE VARIETIES

100% Pinot Grigio



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Soft pressing of grapes and cold maceration at 6-8 c for about 12 hours. Fermentation with selected yeasts. Maturation in stainless steel tanks. Bottle aging.



### ALCOHOL - TOTAL ACIDITY

12,5% vol. / 5,40 g/L



### TASTING NOTES

Straw yellow color with light copper hues. Flowery notes followed by pronounced fruity feelings and proper freshness



### SERVING TEMPERATURE

10°-12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L

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## Ribolla Gialla

I.G.T. Delle Venezie



### GRAPE VARIETY

100% Ribolla Gialla



### SOIL

Alluvial plain, Eastern Friuli region



### GRAPE GROWING

Guyot and sylvoz training system with a vine density of 3,500 vines/ha and a yield of 80/90 q of grapes/ha



### VINIFICATION

Soft pressing of grapes.  
Fermentation with selected yeasts.  
Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

12% vol. / 5,60 g/L



### TASTING NOTES

Straw yellow color with light jade hues.  
Flowery notes and fruity feelings on the nose, among which apple stands out. Pleasant acidity and lovely freshness



### SERVING TEMPERATURE

10° – 12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

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## Refosco dal Peduncolo Rosso

DOC Friuli Grave



### GRAPE VARIETY

100% Refosco dal Peduncolo Rosso



### SOIL

Medium textured alluvial plain, South-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Soft pressing of grapes. Maceration and fermentation in stainless steel tanks. First maturation in stainless steel, then in tonneaux for another twelve months. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

13% vol. / 5,40 g/L



### TASTING NOTES

Dark ruby red color. Intense and fruity aromas of prune and wild blackberry. Pleasantly tannic on the palate, balanced and with a long finish



### SERVING TEMPERATURE

16° – 18° C



### AGEING POTENTIAL

5-6 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L

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## Ribolla Gialla

I.G.T. Delle Venezie



### GRAPE VARIETY

100% Ribolla Gialla



### SOIL

Alluvial plain, Eastern Friuli region



### GRAPE GROWING

Guyot and sylvoz training system with a vine density of 3,500 vines/ha and a yield of 80/90 q of grapes/ha



### VINIFICATION

Soft pressing of grapes.  
Fermentation with selected yeasts.  
Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

12% vol. / 5,60 g/L



### TASTING NOTES

Straw yellow color with light jade hues.  
Flowery notes and fruity feelings on the nose, among which apple stands out. Pleasant acidity and lovely freshness



### SERVING TEMPERATURE

10° – 12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

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## Sauvignon

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### GRAPE VARIETY

100% Sauvignon



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Cold maceration of grapes.  
Soft pressing and fermentation with selected yeasts.  
Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

12,5% vol. / 5,80 g/L



### TASTING NOTES

Bright straw yellow color. Vegetal and fruity notes on the nose. Box bush and sage on the palate. Remarkable aromatic length



### SERVING TEMPERATURE

10 – 12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L

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## Traminer Aromatico

DOC Friuli Grave



### GRAPE VARIETY

100% Traminer Aromatico



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Cold maceration of grapes.  
Soft pressing and fermentation with selected yeasts.  
Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

12,5% vol. / 5,70 g/L



### TASTING NOTES

Bright straw yellow color. Aromas of rose and lavender followed by citrus and spicy notes.  
Fresh and fine on the palate



### SERVING TEMPERATURE

12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

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