

Visintini Amphora Friulano

THE FACTS

COUNTRY: Italy

REGION: Friuli-Venezia Giulia

APPELLATION: Colli Orientali del Friuli

CEPAGE: 100% Friuliano

WINEMAKING: Grapes macerate for about 38 days in terracotta amphorae. This serves to facilitate oxygenation and retain color.

AGING: Aged in amphora 1 year, then 1 year in bottle

THE STORY

The place where the Visintini company stands has a history dating back to the Middle Ages 1290, located on the hills south of the DOC Friuli Colli Orientali area on the border with the DOC Collio bordering the provinces of Udine and Gorizia.

Various vicissitudes led Domenico Visintini to purchase the Castle of Gramogliano in 1884. In 1915, the Castle passed by succession to two of his sons: Umberto. The latter became the legitimate owner of the castle and began farming. In 1973, Umberto thought that the time had come to pass the reins to his son Andrea, who since then would have given impetus and the wine tradition is increasingly valued. In 2002, the company passed into the hands of the children Oliviero, Cinzia and Palmira, thus continuing the business started many years earlier.

THE ADJECTIVES

OVERALL: Savory and complex

AROMAS / FLAVORS: Golden delicious apple, florals, orchard fruits, bitter almond, orange rind

THE SELLING POINTS

PAIRINGS: Seasoned ham, asparagus au gratin, herbed dishes

