

*“Friuli is a whole, little universe;
alpine, plains and lakes in sixty miles from
north to south”.*

*This is how Ippolito Nievo described this small
region... Enologically speaking we can find
wine just as varied.*



T.A.I.G.T.
VENETO

TAI I.G.T. VENETO

An expression of the Friulian variety, with its sandy coasts capable of unique aromaticity, finesse and minerality and its hills, with its sumptuous, intense and persistent body.

Name and Denomination

Tai I.G.T. Veneto

Grape variety

Tai

Origin

Friuli Venezia Giulia

Blend

The blend contains the characteristic elements of Friuli Venezia Giulia. The spices of Traminer and the flavour of Malvasia from the coastal areas, Pinot Bianco and Sauvignon grown in the lean alluvial lands of the great Friulian streams, the strength of Friulano and Ribolla matured on the hilly slopes of the Slovenian border. A touch of Chardonnay aged in hilly oak barrels is the finishing touch to this whole that contains the qualities of a wine-growing region that has always been a qualitative reference for white wines.

Storage and ageing

it is advisable to keep in a cool place and preferably in the dark, in order to maintain its olfactory and gustatory characteristics.

Colour

yellow with green reflections.

Bouquet

complex and intense, with the spicy notes of dog rose accompanying the delicate nuances of mint and sage.

Flavour

With an intense, tasty mineral body, it is easy and pleasant to drink and has a long aftertaste that reminds us of the sweet spiciness of culinary plants in the August sun.

Alcohol content 12.5% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

pleasant as an aperitif, it is the perfect companion to San Daniele ham, grilled shellfish and spaghetti with clams. Its strong body and aromaticity render it capable of important combinations, but being so well balanced and pleasant, these are not an absolute necessity, so it's ideal for any meal as an iced aperitif.

Packaging

in 75 cl borgognotta bottles, boxes of 6.