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### Genio, Gioire (2017)

Type	Wine - Still - White
Producer	Genio
Region	Friuli-Venezia Giulia, Italy
Grape	Friulano
Appellation	Colli Orientali del Friuli
Size	750 mL x 6
SKU	FY17GEGI
Distributor	Friuli Italian Wine Imports

Typology: Dry white wine D.O.C.

Production area: D.O.C. Colli Orientali del Friuli

Grape variety: 100% Friulano

Harvesting: by hand in September

Fermentation and refinery: The bunches are gently pressed and after 25 days of fermentations (1/3 in oak barriques and 2/3 in stainless steel tank), follow 9 months aging on the lees.  
Bottling and others 2 3 months in bottle.

Training system: Guyot

Alcohol content: 13.5% vol.

Temperature for serving: 12-14°C (53-57°F)

Tasting notes: Pale straw with greenish hints.

Strong and round taste, with characteristic note of bitter almonds, chamomile and winflowers. Slightly lower acidity than the other whites in the range.

Serving Suggestions: Perfect with Prosciutto crudo di San Daniele, splendid with vegetables, particularly in spring, asparagus, nettles, hops and campion in a risotto.



### Toblâr, Pinot Grigio (2015)

Type	Wine - Still - White
Producer	Toblâr
Region	Friuli-Venezia Giulia, Italy
Grape	Pinot Grigio
Appellation	Friuli Isonzo
Size	750 mL x 12
SKU	FY15TOBP
Distributor	Friuli Italian Wine Imports

Description: This classic exemplar of wines from Friuli is from the new line of our friends over at Specogna. It is full bodied, crisp, rounded, and slightly fruity with notes of wild roses and acacia. Try this elegant wine before dinner, or with appetizers this summer!

Typology: White wine D.O.C. Friuli Isonzo

Production area: Friuli Isonzo

Grape variety: 100% Pinot Grigio

Soil composition: Mineral rich clay

Planting system: Guyot

Fermentation and refinery: Manual harvesting into carts, destemming and soft pressing. 100% fermented and aged in stainless steel tanks. After 5 months, the wine is bottled.

Alcohol content: 13.5% vol.

Serving Temperature: 12-14°C, 53-57°F

Tasting notes: A beautiful yellow color with copper reflections, this wine is intense and complex, with floral notes of wild roses and acacia. It is elegant, full, with balanced acidity.

Serving Suggestions: This pinot grigio is wonderful as a pre-dinner drink (aperitivo), but also pairs well with appetizers as a light, fresh wine before a meal.