



12° C

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first week of September

VINIFICATION: The grapes are destemmed on arrival at the cellar and then macerated for 48 hours in temperature-controlled stainless steel tanks at 5°C. This is followed by crushing and temperature-controlled alcoholic fermentation at 16-17 °C. Subsequently, the wine is racked to eliminate the larger solid particles and remains on the lees for eight months before bottling. In this case, malolactic fermentation is blocked.

TASTING NOTES: golden yellow with a bouquet whose sensations range from tropical fruit to elderflowers, citrus fruits, sage and tomato leaf. Impressive softness on the palate combines with personality, echoing the full range of sensory perceptions on the nose.

PAIRINGS: a superb match for tomato and asparagus-based pasta and rice dishes, as well as omelettes, shellfish and sea bass in green pepper.

SYNESTHESIA: wild geraniums (Artemis, goddess of woods and hunting)







WJART

The first sensation that emerges when thinking of the Friulian landscape is movement.

Its lands are characterized by encounters of peoples and cultures, by migrations and destructions; it has been and continues to be a hub for communication and the transmission of values and understandings, connections and collaborations.

It was precisely this movement that determined its variety and cultural richness: each step has left its mark in history, society, economy, as well as in viticulture.

Friuli does not have just one wine, the vines are many because there are the footprints of all those who have passed through it, contributing to its multifaceted character.

Therefore, Friulian wine owes much to movement, with which it also shares another fascinating aspect: synaesthesia.

Synesthesia is a perceptive condition in which a sensory overlap occurs: the stimulation of one of the five senses evokes a perception in another sense. This is what happens when a word evokes a certain colour, or a musical note refers to a perfume.

In the universe of movement, dance is its most emblematic expression: the idea of movement associates these lands with the sinuous movements of the dancers, thanks to the fact that dance shares synesthesia with wine. The vision of a gesture, a position or a certain movement can make us to associate it with a state of mind, recalling a color, a perfume, even if in a completely irrational way. After all, what shape does a perfume have, what does a movement taste like?

Similarly, the wine can be round, ethereal, broad or harmonious, soft or velvety. From all these suggestions, WEART is born.