



FRIULANO VIGNETO STORICO-D.O.C.

ITALIAN FINE WHITE WINE

The incredible story of Gigante's fine wines starts in this vineyard. During the fifties when the Adriano's grandfather bought the cellar, there was only a small vineyard where these Friulano grapes were planted. It was only few hectares, a few animals, a small house, a strong passion for agriculture, and a close family where everybody worked hard to create some of the best wines in the world.

These grapes started to grow in 1940 at 140 meters of altitude in the Collio area, exposed to East. At that time the Friulano grapes were called Tocai, and Adriano's Grandfather had a dream: to turn these grapes into a fine wine. Once vinificated, he discovered that these grapes had something different, the bouquet was so complex and the aroma was so intense that nobody believed that the wine was made of Tocai grapes. With these great results, he started to grow more vines, using the same ones that were planted in the miracle hectare, and expanded the vineyard to more hectares.

In 1999 Adriano decided that these grapes were special enough to stand on their own, and did not need to be mixed. The Friulano made from these grapes is a unique product, it is worldwide recognized as a Cru, and goes by the name: "Vigneto Storico". Today the vineyard is more than 75 years old, exclusively producing grapes with a low yield that are the highest possible quality.





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Classification: D.O.C. Friuli Colli Orientali

Vineyard: Gigante

Production Area: Corno di Rosazzo – Friuli V.G. Region - Italy

Grapes: Friulano

Yield: 35 Q/Ha

Vinification: The hand harvested grape's maceration is made during the soft pressing, taking place over 4 hours at a controlled temperature of 14°C. The fermentation process takes place in stainless steel tank, where it will spend twenty days at of 18 °C. The maturation is eight months long in a stainless steel tank before bottling and spending an additional eight months of aging before being ready for consumption.

Sugar: 0.2 g/L

Alcohol: 14.0% Vol

Dry Extract: 18.6 g/L

Colour: Intense Straw Yellow.

Bouquet: Complex, intense, with notes of wild flower, minerality, and clear citrus notes.

Flavour: Full bodied, sapid, intense, crispy, mild alcoholic, enveloping. The aftertaste reveals nuances of bitter almond.

Serving Suggestion: Its strong texture pairs well with white meat, roasted meat, fish and first courses made of pasta with meat sauce.

Serving Temperature: 10-12 °C

Aging: It can be aged for 10 years, and it starts to evolve its sensorial characteristics after 2 years.

Result: A Full bodied white wine that can be used as a meditation wine. One of the best Friulano wines of the last 20 Years.