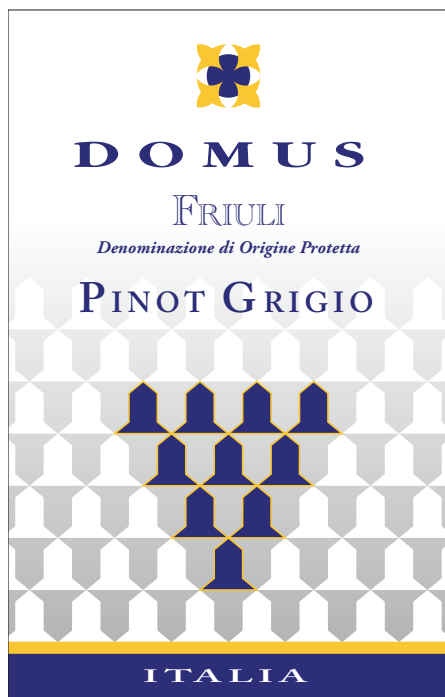


PROSECCO DOC. IL CEPPPO

PROFILE

Friuli Latisana, a coastal DOC in the southern part of the province of Udine, about halfway between Venice and Trieste, has been an important center of Italian wine since ancient times. Centered in Pocenia, Il Ceppo was founded in 1928 by the Anselmi family. They now own 170 hectares of vineyards in the Friuli Latisana DOC that are planted to both local and international varietals. Now in its fourth generation, the Tenuta is now run by the original owner's great-grandsons, Enrico and Fabio. These bright, refreshing, value-driven Italian offerings from Friuli are fantastic examples of wines made with native grapes and in traditional styles, with an added assist from modern winemaking techniques. The terroir of Friuli Latisana elevates these wines, and they deliver a step up in quality while remaining at a reasonable price point.



SPECIFICATIONS

Wine: Pinot Grigio "Domus"

Varietals: 100% Pinot Grigio

Appellation: Friuli Latisana DOC

Production: 170,000 bottles

Exposure: East

Soil: Compact clay

Area: 15 ha

Vineyard Age: Planted in 2004

Harvest: Mechanical

Agricultural Method: Traditional with limited use of chemicals

Vinification: Soft pressing, settling at a low temperature for 3 days, then the must is raked and fermented with selected yeast at a low temperature. Three months in steel tank, then filtered. Bottled in March following harvest.

Tasting Note: A textbook Pinot Grigio, with notes of citrus, green apple, and wet stone. Don't mistake this wine for a lightweight, though. The vineyard's proximity to the sea breezes provides an ideal microclimate, resulting in more complexity and concentration of flavor in the grapes.

Alcohol: 12.5%

Residual Sugar: 2.5 g/l

Acidity: 5.5 g/l



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