

# 2014 DE LORENZI LISON

---

## FRIULI, ITALY



### THE WINE:

100 % Friulano grape grown in the Lison DOCG. The Friulano varietal is native to the Friuli region. The wine is fermented in stainless steel and aged without any oak to preserve the freshness and crisp acidity. Winemaker Carlo DeLorenzi made only 450 cases of this wine in the 2014 vintage.

### THE ESTATE:

The De Lorenzi family have been producing wines in Friuli since 1973. They have vineyards in two D.O.C.s, Friuli Grave and Friuli Lison. The winery uses both modern technology and “old world” traditional methods. Winemaker Carlo De Lorenzi crafts small quantities of beautiful wines with a deep respect for the environment. The family practices sustainable agriculture with mechanical weeding instead of chemical, no pesticides, and maintaining low yield per acre.

### TASTING NOTES:

**Color:** straw gold

**Aromas:** subtle apricot, honeyed apple and baking spices such as nutmeg.

**Flavor & Texture:** rounded honeyed golden apple with spice and liquor soaked pear.

**Food Pairings:** serve with soft cheeses and aperitif-type snacks such as fruit, nuts and pate.

-DRINK NOW THROUGH 2018-