

# CABERT PINOT GRIGIO GRAVE DEL FRIULI



100% Pinot Grigio. Fruity, floral aromas with hints of nuts and toasted bread. Flavors of tart apple and citrus. It is balanced, medium-bodied and dry with bright acidity. A light, fresh and easy-drinking white. Flexible and delicious, pair with Hors d'oeuvre, soups, savory tarts, fish and white meat.

The soil in the vineyard is dolomitic limestone made of pebbles, conglomerates and sand. The bunches of grapes harvested are small, very compact and of a typical color. The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts. Average duration of fermentation is 8-10 days at a temperature of 59 - 62° F.

The source of some of Italy's best and most distinctive white wines, Friuli-Venezia Giulia is where Italian, Germanic, and Slavic cultures converge. This is represented in the styles and varieties of wines produced in this region of Italy's far north-east. Often shortened to just "Friuli," the area is divided into many distinct subzones, including Friuli Grave. The flat valley of Friuli Grave is responsible for a large proportion of the region's wine production. The best vineyard locations are often on hillsides. Friuli boasts an ideal climate for viticulture, with warm sunny days and chilly nights that allow grapes to ripen slowly and evenly.

Cabert, or the Cantina di Bertolo, established in 1960 in Bertolo, the farming village located in the middle of the "Friuli Grave" plain. It is a co-operative winery in the Udine region, 40 miles northwest of Trieste and 20 miles west of Slovenia. The Cabert distinction lies in its owners, who to some of the oldest and most acclaimed families in the region. Men with a background of centuries of passion and keen attention for the grapevine, a cultural heritage handed down from father to son through the generations. The cantina produces a variety of grapes from contracted family farms in Friuli-Grave, a wine region within the classification of Friuli-Venezia Giulia spanning 18,500 acres across the provinces of Udine and Pordenone. Today it continues to serve its hundreds of member families by vinifying and marketing high-quality wine in large volumes.

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## *Tasting Note:*

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PINOT GRIGIO GRAVE DEL  
FRIULI  
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with nuts & toasted bread; flavors of tart  
apple & citrus; balanced, medium-bodied  
& dry with bright acidity; fresh, light &  
delicious.

## *Shelf Talker:*



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PINOT GRIGIO  
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