



PRÀ GIARIN

Organic and vegan

Bianco Trevenezie IGT

The vineyards of Prà Giarin are located in a mosaic of fields once left as meadows (prà), protected by dense hedges that harbor a quiet biodiversity. The soil, gravelly and poor (giarin), forces the roots to grow deep in search of the scarce nutrients the land provides.
It is precisely this austere terrain that enhances freshness and aromatic intensity. The harshness of the conditions imparts structure and longevity, and Prà Giarin ages in modern-style jars and amphorae before being bottled.

Certified B Corporation

Denomination: Bianco Trevenezie IGT
Type: White wine
Grapes: Chardonnay and Yellow Muscat
Area: Friuli Venezia Giulia

VINEYARD

Soil type: Mineral-rich alluvial soil
Vineyards age: 10 - 40 years
Training system: Sylvoz
Harvest: Hand-picked

SERVICE

Serving temperature: 10 - 14 °C
Food Pairings: Its complexity, combined with lively acidity and pronounced minerality, makes it the perfect companion for an aperitivo with charcuterie and aged cheeses, as well as to accompany a dinner of flavorful fish dishes, oysters, or gratinéed vegetables.

CERTIFICATIONS

VEGAN

Discover our wine

CELLAR

Vinification: Blend fermented as a white wine, aged for 8 months on the lees in stainless steel tanks, followed by at least 12 months of refinement in terracotta amphorae, Clayver vessels, and large oak barrels.
Alcohol content: 12 % Alc./Vol.
Residual Sugars: < 3 g/l

TASTING

Colour: Intense, bright golden yellow
Olfaction: Broad and complex bouquet, with fruity notes of ripe apricot, mango, and pineapple, enriched by an elegant hint of sea breeze and delicate nuances of pastry cream and candied fruit.
Taste: Dried apricot notes with hints of fine pastry. Perfect balance between flavor and minerality.
Full-bodied, rich, smooth, and savory.