



Cabert Friuli, Italy



Friuli contains vineyards very similar to the famous French vineyards in the Graves area of Bordeaux. That is why you will see on every Cabert bottle the term "Grave". As in France, this refers to the fact that the vineyards are almost entirely gravel, poor in nutrition and rainwater almost instantly drains; perfect for growing high quality grapes. Cabert produces almost 60% of the Pinot Grigio that comes from Friuli.



\$16.995 Consumer
\$15.99 Licensee
(750ml x 12)

2006 Pinot Grigio

This vine strain, evolved from the Black Pinot, yields small and compact bunches of characteristic grey colour. The wine is generally made by the fermentation of the must separately from the skins and is characterised by a fruity bouquet with a distinct trace of walnut and toasted bread. Pale-yellow and slightly amber in colour, this wine has a pleasant flavour, dry but full; lends itself well to hors d'oeuvres, soups, fish dishes and white meats. Uncork well before serving; serve at 12 degrees centigrade.



\$17.99e Consumer
\$16.50e Licensee
(750ml x 12)

2007 Pinot Nero IGT Venezia Giulia

A wine whose elegant character is due both to the low tannin content of Pinot Nero and to its moderate alcohol level, but also to the transformation that the primary aromas of the grape species, that is the fruity and wild animal aromas, have undergone during the evolution of the wine in the wood. Through it all, the wine acquired a pleasant Cacao aroma, in addition to a light suggestion of liquorice.



2008 Verduzzo Friulano

Wine produced from grapes picked when overripe, then squeezed very lightly in order to maintain the skin intact; therefore the colour, body and aroma are retained. The resulting wine will have a vivid golden-yellow colour and very persistent bouquet, with a strong hint of honey and flowers, which is also noticeable in the month, where it harmonizes with the residual acidity and sugar, leaving a pleasantly smooth sensation linked with the tannins. Excellent a after-dinner wine, even when accompanied with biscuits and dry pastry, such as the "Esse di Raveo".

\$19.995e Consumer
\$17.99e Licensee
(750ml x 12)



2007 Merlot IGT Venezia Giulia

This grape variety, which originates from Bordeaux region, is clearly the most widely cultivated in Friuli. Yields are excellent from both quantity and quality points of view. The rubyred wine may be of varying intensity, depending on the processing method. Suitable for ageing in wood. It is a wine with herblike bouquet characteristic even though not heavily marked.

\$15.99e Consumer
\$12.99e Licensee
(750ml x 12)



2008 Traminer Aromatico Friuli Grave

This wine of Alsatian and Tyrolean origin has produced excellent results in Friuli. The must is fermented separately from the skins after a few hours in contact with them. It is a wine of great character, pale-yellow in colour, with a full though composite, aromatic flavour suggestive of muscatel, hydrangea, and, more or less intensely, rose.

\$17.99e Consumer
\$16.50e Licensee
(750ml x 12)



\$42.50e Consumer
\$40.50e Licensee
(375ml x 6)

2006 Picolit

A noble wine of high alcohol content which varies in colour according to the vintage and winemaking process. The colour of Picolit can range from straw to golden yellow, and to amber, if allowed to age. The range of aromas and flavours is enormous; the bouquet suggests wild flowers and the honey derived from them, and the flavour is distinguished and elegant. This wine lends itself to reflective moods, and is a good accompaniment to sharp cheeses. Uncork shortly before serving; serve at 14-16 degrees centigrade.

For more information
<http://www.cabert.it/inglese/frame/framegening.html>