#### **Technical Information**

Organoleptic Characteristic



### **RIBOLLA GIALLA**

**Technical Information** 

VARIETY:	Ribolla Gialla
CLASSIFICATION:	IGP VENEZIA GIULIA
PRODUCTION AREA:	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
<b>GRAPE VARIETIES:</b>	100% Ribolla Gialla
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5 – 10 years
HECTARE'S YIELD:	100-120 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest in mid-September
VINIFICATION	
AND REFINEMENT:	Soft pressing of the grapes, static clarification of musts, alcoholic fermentation at controlled temperature with selected yeasts, aging in steel tanks

until the following spring

Organoleptic Characteristic

COLOUR: Straw yellow with greenish reflections BOUQUET: Fruity and flower scent TASTE: Dry, full - body, with pleasant citrus like aroma FOOD PAIRINGS: Main meals, white meat and grilled fishes TEMPERATURE OF SERVICE: 10-12° C ALCOHOL CONTENT: 12,5%

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### TRAMINER AROMATICO

**Technical Information** 

#### **ALKUR**

VARIETY:	Traminer Aromatico
CLASSIFICATION:	IGT TREVENEZIE
<b>PRODUCTION AREA:</b>	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
<b>GRAPE VARIETIES:</b>	100% Traminer Aromatico
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5 – 10 years
HECTARE'S YIELD:	100-120 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest in mid-September
VINIFICATION AND REFINEMENT:	Soft pressing of the grapes, static clarification of musts, alcoholic fermentation at controlled temperature
	with selected yeasts, aging in steel tanks until the following spring



COLOUR:Intense straw yellowBOUQUET:Complex with rose, peach and citrus scentTASTE:Full - body with a elegant varietal persistenceFOOD PAIRINGS:Starters with fishes, shellfishes and spicy dishesTEMPERATURE<br/>OF SERVICE:10-12° CALCOHOL<br/>CONTENT:12,5%

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**TRAMINER AROMATICO** 



### **PINOT GRIGIO**

Technical Information

VARIETY:	Pinot Grigio
CLASSIFICATION:	DOP Friuli
PRODUCTION AREA:	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
GRAPE VARIETIES:	100% Pinot Grigio
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5 – 10 years
HECTARE'S YIELD:	100-120 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest in early September
VINIFICATION	
AND REFINEMENT:	Soft pressing of the grapes, static clarification of musts, alcoholic fermentation at controlled temperature with selected yeasts, aging in steel tanks

temperature with selected yeasts, aging in steel tanks until the following spring

Organoleptic Characteristic

COLOUR: Intense straw yellow BOUQUET: Broad and wide, about spring's flowers aroma TASTE: Dry, full-body, pleasantly bitter FOOD PAIRINGS: Appetizer, light soup, fish and white meat TEMPERATURE OF SERVICE: 10-12° C ALCOHOL **CONTENT:** 12,5%

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### SAUVIGNON

**Technical Information** 

VARIETY:	Sauvignon
CLASSIFICATION:	IGP VENEZIA GIULIA
PRODUCTION AREA:	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
<b>GRAPE VARIETIES:</b>	100% Sauvignon Blanc
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5 – 10 years
HECTARE'S YIELD:	100-120 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest in early September
VINIFICATION AND REFINEMENT:	Soft pressing of the grapes, static clarification of

IT: Soft pressing of the grapes, static clarification of musts, alcoholic fermentation at controlled temperature with selected yeasts, aging in steel tanks until the following spring

Organoleptic Characteristic

COLOUR:	Straw yellow with greenish reflections
BOUQUET:	Slightly herbaceous, which resembles mint and
	tomato leaves
TASTE:	Dry, with pleasant citrus-like flavors and gently
	fresh touch
FOOD PAIRINGS:	Asparagus, artichokes, fish and fried food
TEMPERATURE	
OF SERVICE:	10-12° C
ALCOHOL	
CONTENT:	12,5%

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### **FRIULANO**

**Technical Information** 

#### ALKUR

VARIETY:	Friulano
CLASSIFICATION:	DOP Friuli
<b>PRODUCTION AREA:</b>	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
<b>GRAPE VARIETIES:</b>	100% Tocai Friulano
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5 - 10 years
HECTARE'S YIELD:	100-120 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest in mid-September
VINIFICATION	
AND REFINEMENT:	Soft pressing of the grapes, static clarification of musts, alcoholic fermentation at controlled temperature with selected yeasts, aging in steel tanks until the following spring

Organoleptic Characteristic

COLOUR:Intense straw yellowBOUQUET:Complex with flower's field, pear and apricot scentTASTE:Dry, intense with almond aftertasteFOOD PAIRINGS:Starters, fresh cheeses and "prosciutto crudo"TEMPERATURE<br/>OF SERVICE:10-12° CALCOHOL<br/>CONTENT:12,5%

#### FRIULANO

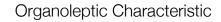
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### **CHARDONNAY**

**Technical Information** 

#### ALKUR

VARIETY:	Chardonnay
CLASSIFICATION:	IGP VENEZIA GIULIA
PRODUCTION AREA:	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
<b>GRAPE VARIETIES:</b>	100% Chardonnay
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5 – 10 years
HECTARE'S YIELD:	100-120 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest during the first fortnight of September
VINIFICATION	
AND REFINEMENT:	Soft pressing of the grapes, static clarification of musts, alcoholic fermentation at controlled temperature with selected yeasts, aging in steel tanks until the following spring



COLOUR:Straw yellowBOUQUET:Scent of apple, banana and white flowersTASTE:Soft, full and persistentFOOD PAIRINGS:Seafood appetizers, fish and non-grilled meatsTEMPERATURE<br/>OF SERVICE:10-12° CALCOHOL<br/>CONTENT:12,5%

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### CABERNET

**Technical Information** 

Cabernet
IGP VENEZIA GIULIA
Friuli Venezia Giulia - Cormons (GO)
Alluvional soil with good component of clay and gravel
100% Cabernet
Guyot
5-10 years
90 - 100 q.li/Ha
Mechanized harvest in early October
The red wine making process requires 10 days with

**MENT:** The red wine making process requires 10 days with temperature controlled, selected yeasts, malolactic fermentation naturally starts. Aging in steel tanks until the following summer.

#### Organoleptic Characteristic

COLOUR:Ruby redBOUQUET:Varietal aroma with cutter grass sentTASTE:Full - body, savory balanced with tanninsFOOD PAIRINGS:Meat, roast, chicken,turkeyTEMPERATURE<br/>OF SERVICE:18-20° CALCOHOL<br/>CONTENT:12,5%



**Technical Information** 

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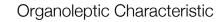
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**ALKUR** 

**PINOT NERO** 

VARIETY:	Pinot Nero
CLASSIFICATION:	IGP Venezia Giulia
PRODUCTION AREA:	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
<b>GRAPE VARIETIES:</b>	100% Pinot Nero
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5-10 years
HECTARE'S YIELD:	80 - 90 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest at the end of Semptember
VINIFICATION	
AND REFINEMENT:	The red wine making process requires 10 days with

F: The red wine making process requires 10 days with temperature controlled, selected yeasts, malolactic fermentation naturally starts. Aging in steel tanks until the following summer.



COLOUR: Pale ruby red BOUQUET: Harmonius with scent of berries and violet TASTE: Delicate, pleasant and soft FOOD PAIRINGS: Meat, roast, chicken,turkey TEMPERATURE OF SERVICE: 18-20° C ALCOHOL CONTENT: 12,5%

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### **ALKUR** REFOSCO DAL PEDUNCOLO ROSSO

**Technical Information** 

VARIETY:	Refosco dal Peduncolo Rosso
CLASSIFICATION:	IGP Venezia Giulia
<b>PRODUCTION AREA:</b>	Friuli Venezia Giulia - Cormons (GO)
SOIL:	Alluvional soil with good component of clay and gravel
<b>GRAPE VARIETIES:</b>	100% Refosco dal Peduncolo Rosso
TRELLISING SYSTEM:	Guyot
AGE OF VINES:	5-10 years
HECTARE'S YIELD:	60 - 70 q.li/Ha
HARVEST	
MODALITY:	Mechanized harvest between the last ten day of September and the beginning of October
VINIFICATION	5 5
AND REFINEMENT:	The red wine making process requires 10 days with temperature controlled, selected yeasts, malolactic fermentation naturally starts. Aging in steel tanks until the following summer.

Organoleptic Characteristic

COLOUR:	Strong ruby red
BOUQUET:	Varietal aroma, with plum, berries and spicy flavour
TASTE:	Full - body, sapid pleasant
FOOD PAIRINGS:	Aperitif with salami and cheese or grilled meat
TEMPERATURE OF SERVICE:	18-20° C
ALCOHOL Content:	12,5%

**REFOSCO DAL PEDUNCOLO ROSSO** 

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