



# ALKUR

Technical Information

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Organoleptic Characteristic

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## 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

**GRAPE VARIETIES:** 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%



PRODOTTO DA:

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## TRAMINER AROMATICO

### Technical Information

**VARIETY:** Traminer Aromatico

**CLASSIFICATION:** IGT TREVENEZIE

**PRODUCTION AREA:** Friuli Venezia Giulia - Cormons (GO)

**SOIL:** Alluvional soil with good component of clay and gravel

**GRAPE VARIETIES:** 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

### Organoleptic Characteristic

**COLOUR:** Intense straw yellow

**BOUQUET:** Complex with rose, peach and citrus scent

**TASTE:** Full - body with a elegant varietal persistence

**FOOD PAIRINGS:** Starters with fishes, shellfishes and spicy dishes

**TEMPERATURE  
OF SERVICE:** 10-12° C

**ALCOHOL  
CONTENT:** 12,5%



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## 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 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

**GRAPE VARIETIES:** 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 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

**VARIETY:** Friulano

**CLASSIFICATION:** DOP Friuli

**PRODUCTION AREA:** Friuli Venezia Giulia - Cormons (GO)

**SOIL:** Alluvional soil with good component of clay and gravel

**GRAPE VARIETIES:** 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 yellow

**BOUQUET:** Complex with flower's field, pear and apricot scent

**TASTE:** Dry, intense with almond aftertaste

**FOOD PAIRINGS:** Starters, fresh cheeses and "prosciutto crudo"

#### TEMPERATURE

**OF SERVICE:** 10-12° C

#### ALCOHOL

**CONTENT:** 12,5%



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## CHARDONNAY

### Technical Information

**VARIETY:** Chardonnay

**CLASSIFICATION:** IGP VENEZIA GIULIA

**PRODUCTION AREA:** Friuli Venezia Giulia - Cormons (GO)

**SOIL:** Alluvional soil with good component of clay and gravel

**GRAPE VARIETIES:** 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

### Organoleptic Characteristic

**COLOUR:** Straw yellow

**BOUQUET:** Scent of apple, banana and white flowers

**TASTE:** Soft, full and persistent

**FOOD PAIRINGS:** Seafood appetizers, fish and non-grilled meats

**TEMPERATURE OF SERVICE:** 10-12° C

**ALCOHOL CONTENT:** 12,5%



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## CABERNET

### Technical Information

**VARIETY:** Cabernet

**CLASSIFICATION:** IGP VENEZIA GIULIA

**PRODUCTION AREA:** Friuli Venezia Giulia - Cormons (GO)

**SOIL:** Alluvional soil with good component of clay and gravel

**GRAPE VARIETIES:** 100% Cabernet

**TRELLISING SYSTEM:** Guyot

**AGE OF VINES:** 5-10 years

**HECTARE'S YIELD:** 90 - 100 q.li/Ha

#### HARVEST

**MODALITY:** Mechanized harvest in early October

#### VINIFICATION

**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:** Ruby red

**BOUQUET:** Varietal aroma with cutter grass sent

**TASTE:** Full - body, savory balanced with tannins

**FOOD PAIRINGS:** Meat, roast, chicken, turkey

**TEMPERATURE  
OF SERVICE:** 18-20° C

**ALCOHOL  
CONTENT:** 12,5%



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## PINOT NERO

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### Technical Information

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**VARIETY:** Pinot Nero

**CLASSIFICATION:** IGP Venezia Giulia

**PRODUCTION AREA:** Friuli Venezia Giulia - Cormons (GO)

**SOIL:** Alluvional soil with good component of clay and gravel

**GRAPE VARIETIES:** 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 September

#### VINIFICATION

**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.

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### Organoleptic Characteristic

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**COLOUR:** Pale ruby red

**BOUQUET:** Harmonious 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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## REFOSCO DAL PEDUNCOLO ROSSO

### Technical Information

**VARIETY:** Refosco dal Peduncolo Rosso

**CLASSIFICATION:** IGP Venezia Giulia

**PRODUCTION AREA:** Friuli Venezia Giulia - Cormons (GO)

**SOIL:** Alluvional soil with good component of clay and gravel

**GRAPE VARIETIES:** 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

**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%



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