



Friularo, Venetian “Trip Wine”



Friularo is an ancient grape famous in the Venice Republic for its high quality, and even its high “longevity”, due to its high acidity and tannin content that helps perfect conservation in time. For this reason, it was called “vino da viaggio” (trip wine): it was suitable for the long trips of Venetian ships.



“Our” Friularo

The grapes were harvested between November and December, so very late, and the grapes could reach high maturation standards.

The smell is of raspberry and cherry, the taste is rich and deep, balanced by an important acidity.

Ideal pairing: red meat, aged cheese.

Above, Grapes of Friularo before harvest, (28 November 2011)

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opening times:
 Monday to Saturday 9am-12am and 3pm-6pm
 or with booking also on Sunday and non-working days
 For guided wine tours please call and make a booking