

ARANSAT

(orange wine)



“ARANSAT” IS THE FRIULANO SLANG FOR ‘ORANGE’.

ARANSAT SETS NEW STANDARDS FOR ORANGE WINES: DELICATE AND ENTICING WHITE FLOWERS BOUQUET PRELUDES TO A SAVOURY PALATE WITH VIBRANT AND REFRESHING ACIDITY THAT LET THE WINE LINGER FOR LONG IN THE AFTERTASTE.

CLASSIFICATION: VINO BIANCO D'ITALIA

GRAPE VARIETIES: FIELD BLEND OF TRADITIONAL FRIULI VARIETIES, SAUVIGNON BLANC AND PINOT GRIGIO.

GROWING AREA: FRIULI VENEZIA GIULIA, MUNICIPALITY OF CORMONS. VINEYARDS ARE UNDER THE INTEGRATED PEST MANAGEMET REGIME.

TERROIR: CLAY AND LIMESTONE, 60 M ASL. EAST-WEST ROW ORIENTATION. THE WEATHER IS TYPICALLY CONTINENTAL, WITH COLD WINTERS, RAINY SPRINGS YET SUNNY AND WARM SUMMERS.

PRODUCTION TECHNIQUE: GRAPES WERE DESTEMMED AND TRANSFERRED TO STAINLESS STEEL VATS, FOLLOWED BY 15-DAY FERMENTATION ON SKINS AT 24°C. CONTACT ON SKINS LASTED 90 DAYS AT AN AVERAGE TEMPERATURE OF 18°C. MALOLACTIC FERMENTATION NATURALLY OCCURRED IN SPRING. THE WINE IS UNFILTERED AND HAS BEEN RACKED TWO TIMES BEFORE BOTTLING.

SERVING TEMPERATURE: 12-14°C

CELLARING POTENTIAL: 4-6 YEARS, WITH STRONG POTENTIAL FOR SIGNIFICANT ADDITIONAL LAYERS OF COMPLEXITY.



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