



WINEMAKER

Alessandro Furlan

FARMING

Sustainable

VARIETALS

Moscato

FEATURES

Bottle, Cork

ABV

8%

AVAILABLE SIZES (L)

0.750



Ca' Furlan Moscato 'Cuvee Adriana'

ITALY, VENETO, VENETO

 WHITE

WINERY OVERVIEW

Veneto-based wine industry veteran Alessandro Furlan made wine at his family's vineyard in Friuli, "Franco Furlan," for years before deciding to start his own label with longtime friend and owner of Regal Wine Imports, Charlie Trivinia. Alessandro's grandfather started the family tradition of working in the wine business when he worked in retail during WWII. His son, Alessandro's father, started the "Franco Furlan" wine label in the late 1960s. Alessandro decided to go beyond the family business to chart his own path, and while working as a wine consultant and educator, he saw an opportunity to create his own wine brand. "Ca" means *home* and *family* in the local dialect of northeast Italy, so the name Ca' Furlan references Alessandro's roots in the historic regions of Friuli Venezia Giulia and Veneto, both places Alessandro calls home.

Sourced from some of the best vineyards in the Prosecco DOC, Alessandro works with local partners to carefully select and blend the wines to maintain a consistent style with fresh flavors for the Ca' Furlan line of wines: the Prosecco, Prosecco Rosé and sparkling Moscato. The wines are carefully blended and bottled at a leading Veneto producer's facility.

The main production facility used to meet the demand for Ca' Furlan is located in the Montello – Colli Asolani DOC in the province of Treviso, in the foothills of the Veneto region west of the Dolomite mountains and the plain leading to Venice. This area of the Veneto has a temperate climate, and historical records show that vine-growing has taken place here as far back as the period of the Roman Empire.

The wines in the Ca' Furlan line are named in honor of women in the Furlan and Trivinia families. Prosecco Cuvee *Beatrice* is named after Alessandro's daughter, Beatrice. Moscato Cuvee *Adriana* is for Alessandro's wife, Adriana, and Prosecco Rosé Cuvee *Mariana* is a Trivinia family name.

Ca' Furlan also offers 200ml 3-packs of Prosecco Cuvee Beatrice and Prosecco Rosé Cuvee Mariana.

VITICULTURE

Both Moscato varietals are medium-late maturing. Their average picking time is the end of September, and they both have a good resistance to dryness.

VINIFICATION

The grapes are pressed separately in each of their areas of origin, the unfermented must is filtered, and chilled down immediately to 4°C, then finished at the production facility. The fermentation and bottling is only done per parcels so the rest is kept unfermented maintaining the same forward fragrance as to when it was harvested. The Moscato is produced as Spumante so the pressure is about 5.5 Bar (similar to Champagne, Metodo Classico and Prosecco).

RESIDUAL SUGAR: 96 g/L

TASTING NOTES

Our sparkling Moscato is the perfect blend of sweetness and effervescence, with juicy notes of white peach. Whether you're sipping it on its own or pairing it with your favorite dessert, our Moscato is sure to delight your taste buds.

