



#### WINEMAKER

Giuseppe and Luigi Anselmi

#### FARMING

Sustainable

# **VARIETALS**

Pinot Grigio (Pinot Gris)

#### **FEATURES**

Bottle, Screw cap

#### ABV

12.5%

# **AVAILABLE SIZES (L)**

0.750, 1.5



# *Giuliano Rosati*Friuli Pinot Grigio

ITALY, FRIULI VENEZIA GIULIA, FRIULI DOC



#### WINERY OVERVIEW

The Giuliano Rosati wines are a collaboration between Regal's owners, Dan Bada & Charlie Trivinia, and esteemed winemakers throughout Italy. Giuliano Rosati is named in remembrance of Charlie and Dan's Italian heritage; both of their mothers originally hail from the Marche region. Charlie's father, Giuliano, was born in the United States but was called 'Charlie,' and thus 'Guiliano' was quickly forgotten. Rosati is the maiden name of Charlie's grandmother. Naming this family of wines 'Giuliano Rosati' signifies the importance of Regal's core values to always respect the roots of our heritage and history, while remaining humble at the same time.

EST

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 friends and owners of Regal Wine Imports. 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 created Giuliano Rosati in 2009 with Charlie Trivinia and Dan Bada. They saw an opportunity to craft pure expressions of iconic wine regions in Italy, while over-delivering at an exceptional value.

Through Alessandro's strong local relationships, several partnerships were developed with revered wineries to develop the Giuliano Rosati line of wines. The first wine created was the Valpolicella. The second wine added to the Giuliano Rosati lineup is the bestselling Pinot Grigio from Latisana, a DOC of Friuli-Venezia Giulia in the far northeast corner of Italy. Alessandro has ties to Latisana, because it is the town where he is from and where he has decades of experience working in wine. The most popular grape grown in Latisana is Pinot Grigio, and it is where Guiliano Rosati Pinot Grigio is made and estate bottled. Within the DOC lie four rivers and a lagoon, all of which are important to the terroir. The lagoon helps reduce diurnal temperature variation and the rivers support the drainage and nutrients in the soils. The proximity to the Adriatic coast defines Latisana as a maritime climate suited to making balanced whites whose grapes retain acidity as they ripen. The Giuliano Rosati Pinot Grigio producer owns 740 acres. More than half the acreage is planted to this popular grape variety. Grape growing, vineyard management and production are all onsite by one single producer. This estate fruit paired with an excellent winemaker create a wine with consistent quality. Alessandro's familiarity with the area and relationships with local wine tradespeople result in the best Pinot Grigio for the best value.

Finding the right partners, building strong relationships, honest communication, and quality control result in the creation of a high-quality line of wines at achievable price points representative of a country very important to the Regal founders.

#### **VINEYARD**

Since the 1920s, the Anselmi family has been cultivating their land with passion in Latisana, Friuli. Now Giuseppe and Luigi, the fourth generation of the family, work with a century of history and experience, great traditions, but also an eye to the future. They have adopted the most advanced production technologies to ensure top quality wines at an incredible value, unmatched anywhere in the region. The winery's 300 total hectares of vineyards are ventilated by the sea breezes that allow for fragrant wines with an unmistakable taste. As Pinot Grigio specialists, the Anselmi family has mastered their craft. The Giuliano Rosati Pinot Grigio wines are always from the same vineyard which has 20 year old vines.

### **TERROIR**

Loamy soils rich in minerals

## VINIFICATION

Destemming and pressing of grapes prior to fermentation. RS: 5.5 g/l

## AGING

Stainless steel aged and estate bottled.

#### **TASTING NOTES**

Clean, crisp aromas of apple, citrus, and peach carry over to the fruity and refreshing palate. Easy drinking and easy to love, pair this wine with a zesty pasta, seafood dish, or favorite Italian cheese board!



