



# Giuliano Rosati

## Glera Frizzante Keg

ITALY, VENETO, IGT VENETO FRIZZANTE

 WHITE

### 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 'Giuliano' 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.

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 makers are a family-owned winery in Valpantena who are longtime friends and business partners of the Giuliano Rosati founders. All vine-growing and production take place onsite at the family winery, allowing for production of the highest quality.

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 Giuliano 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.

The Tuscan wines, including Chianti DOCG, Rosso Toscana, and Rosso Toscana 'Poggio Santi' followed Pinot Grigio in the extension of the Giuliano Rosati line of wines. The Chianti grapes are sourced from 15-year-old vines in Chianti. The IGT Rosso Toscana grapes are from the provinces of Firenze, Pisa, and Grosseto. IGT Rosso Toscana was first released with a Bordeaux bottle but later was transferred to an authentic Tuscan specialty bottle with a cork closure. The 'Poggio Santi' also comes in unique packaging. This Super Tuscan-style blend is sold only in magnum (1.5L) bottles with a red wax top and a memorable box. The Poggio Santi grapes are from a small village called Lari within Pisa in Tuscany, and the grapes are hand harvested at a lower yield than the IGT Rosso Toscana with longer skin contact and aging in oak casks and barriques.

The final Giuliano Rosati wine of the current lineup is the Montepulciano d'Abruzzo. Montepulciano is one of Alessandro's favorite Italian grapes, so he was determined to make a varietally specific wine. Working with a producer who shared Alessandro's vision, they were able to achieve the right amount of earthiness, minerality, austerity and balsamic notes.

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.

### VINIFICATION

Estate-sourced Glera grapes produced in the Charmat method with a sustainable and low environmental impact philosophy. Extra Dry, 14 g/l RS

### TASTING NOTES

This semi-sparkling glera wine is fresh and fruity, smooth on the palate, and lightly aromatic, an ideal aperitif on its own or as the base of your favorite Bellini!



### FARMING

Sustainable

### VARIETALS

Glera

### FEATURES

Keg

### ABV

11%

### AVAILABLE SIZES (L)

20

