



TERRE DI PLOVIA



## “UCELUT” VENEZIA GIULIA IGT

**Ucelut** (from “uccello” meaning bird in Italian. This name recalls the so-called ‘bird grapes’ growing spontaneously at the edge of the woods and which birds are fond of), is a historic indigenous Friulian grape variety that had almost disappeared. It has been recovered and is now thriving in our vineyards in Valeriano, in the north eastern region Friuli, at the foot of the Alps. Valeriano is located in the municipality of Pinzano al Tagliamento, a hilly area with intense temperature shifts and rainfall, where the soil is mainly composed of silt, sand and clay. Here, Ucelut expresses its authentic character and uniqueness in a wine with elegant floral scents of acacia and wild flowers, soft on the palate, while maintaining the pleasant freshness and sapidity that enhance its taste.

**Grape varieties:** Ucelut.

**Production area:** at the foot of Alps, in Friuli, north eastern Italy.

**Soil composition:** mainly silt, sand and clay.

**Growing system:** guyot.

**Vinification:** manual harvesting of ripe grapes. Pressing of the whole clusters. Ucelut ferments and matures in tonneaux for about 6 months with regular batonnage.

**Food pairing:** as an aperitif and with white fish starters. Excellent with fish-based pasta and risotto, herb omelettes and aged cheese.

**Serving temperature:** 6-8 °C.

**Recommended glass:** 



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[www.terrediplovia.it](http://www.terrediplovia.it)