



TERRE DI PLOVIA



“SCIAGLIN” VENEZIA GIULIA IGT

Sciaglin (from the Friulian dialect “s’ciale”, terracing) 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 variations and rainfall, where the soil is mainly composed of silt, sand and clay. Here, Sciaglin expresses its authentic character and uniqueness in a wine with decisive tones, elegant reminders of herbs and wild flowers, lively on the palate with a fine savoury finish promising longevity.

Grape varieties: Sciaglin.

Production area: at the foot of the 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. Sciaglin ferments and matures in tonneaux for about 6 months with regular batonnage.

Food pairings: San Daniele ham, grilled and baked fish, pasta and risotto with tomato sauce.

Serving temperature: 6-8 °C.

Recommended glass: 



For more information
visit the product page

www.terrediplovia.it