



KURTIN

TECHNICAL INFORMATION

Organoleptic Characteristic





KURTIN

WHITE WINE





KURTIN

RIBOLLA GIALLA

Technical Information

VARIETY: Ribolla Gialla

CLASSIFICATION: DOP Collio

PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)

SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin

GRAPE VARIETIES: Ribolla Gialla 100%

TRELLISING SYSTEM: Guyot

AGE OF VINES: 15 – 20 years

HECTARE'S YIELD: 70-80 q.li/Ha

HARVEST MODALITY: Manual harvest from the last ten days of September

VINIFICATION AND REFINEMENT:

The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. At this stage the batonnage is required up to December. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

Organoleptic Characteristic

COLOUR: Straw yellow with bright reflections

BOUQUET: Fruity and flower scent

TASTE: Dry, full-body, with pleasant citrus like aroma

FOOD PAIRINGS: Main meals, white meat and grilled fishes

TEMPERATURE OF SERVICE: 10-12 °C



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KURTIN

FRIULANO

Technical Information

VARIETY: Friulano

CLASSIFICATION: DOP Collio

PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)

SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin

GRAPE VARIETIES: Tocai Friulano 100%

TRELLISING SYSTEM: Guyot

AGE OF VINES: 40 - 50 years

HECTARE'S YIELD: 80 q.li/Ha

HARVEST MODALITY: Manual harvest from the last fifteen days of September

VINIFICATION AND REFINEMENT: The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18 °C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

Organoleptic Characteristic

COLOUR: Intense straw yellow

BOUQUET: Complex with flower's field, pear and apricot scent

TASTE: Dry, intense with almond aftertaste

FOOD PAIRINGS: Starters, fresh cheeses and "prosciutto crudo"

TEMPERATURE OF SERVICE: 10-12° C



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SAUVIGNON

Technical Information

VARIETY: Sauvignon

CLASSIFICATION: DOP Collio

PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)

SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin

GRAPE VARIETIES: Sauvignon 100%

TRELLISING SYSTEM: Guyot

AGE OF VINES: 20 - 30 years

HECTARE'S YIELD: 70-80 q.li/Ha

HARVEST MODALITY: Manual harvest from the first ten days of September

VINIFICATION

AND REFINEMENT: The process starts with the soft pressure of grapes, followed by cold maceration for 12-24 hours, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 15°C), using selected yeasts, in stainless steel tanks. At this stage the batonnage is required up to December. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time



Organoleptic Characteristic

COLOUR: Straw yellow with greenish reflections

BOUQUET: Slightly herbaceous, which resembles mint and tomato leaves

TASTE: Dry, with pleasant citrus-like flavors and gently fresh touch

FOOD PAIRINGS: Asparagus, artichokes, fish and fried food

TEMPERATURE OF SERVICE: 10-12 °C

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PINOT GRIGIO

Technical Information

VARIETY: Pinot Grigio

CLASSIFICATION: DOP Collio

PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)

SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin

GRAPE VARIETIES: Pinot Grigio in purezza 100%

TRELLISING SYSTEM: Guyot

AGE OF VINES: 15 – 20 years

HECTARE'S YIELD: 70-80 q.li/Ha

HARVEST MODALITY: Manual harvest from the first fifteen days of September

VINIFICATION AND REFINEMENT:

The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time

Organoleptic Characteristic

COLOUR: Intense straw yellow with coppery reflections

BOUQUET: Broad and wide, about spring's flowers aroma

TASTE: Dry, full-body, pleasantly bitter

FOOD PAIRINGS: Appetizer, light soup, fish and white meat

TEMPERATURE OF SERVICE: 10-12 °C



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MALVASIA

Technical Information

VARIETY: Malvasia

CLASSIFICATION: DOP Collio

PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)

SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin

GRAPE VARIETIES: Malvasia 100%

TRELLISING SYSTEM: Guyot

AGE OF VINES: 20-30 years

HECTARE'S YIELD: 80 q.li/Ha

HARVEST MODALITY: Manual harvest from the first ten days of October

VINIFICATION AND REFINEMENT: The process starts with the soft pressure of grapes, then static clarification of the must. The large part of the must undergoes to long and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time

Organoleptic Characteristic

COLOUR: Straw yellow

BOUQUET: Citrus-like flavor, apple and peppers scent

TASTE: Dry, full-body with a typical and elegant varietal persistence

FOOD PAIRINGS: Starters, main meals with fishes or vegetables ragu sauces, fishes and shellfishes

TEMPERATURE OF SERVICE: 10-12° C



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CHARDONNAY

Technical Information

VARIETY: Chardonnay

CLASSIFICATION: DOP Collio

PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)

SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin.

GRAPE VARIETIES: Chardonnay 100%

TRELLISING SYSTEM: Guyot

AGE OF VINES: 30 years

HECTARE'S YIELD: 60-70 q.li/Ha

HARVEST MODALITY: Manual harvest from the first fifteen days of September

VINIFICATION AND REFINEMENT:

The process starts with the soft pressure of grapes, then static clarification of the must. The large part of the must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

Organoleptic Characteristic

COLOUR: Slightly intense straw yellow

BOUQUET: Exotic fruit scent

TASTE: Soft, persistent, full-body

FOOD PAIRINGS: Fish starters, raw fishes and white meat

TEMPERATURE OF SERVICE: 10-12° C



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OPERA PRIMA

Technical Information

VARIETY: Opera prima (blend)

CLASSIFICATION: DOP Collio

PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)

SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin

GRAPE VARIETIES: Pinot Bianco 60%, Chardonnay 30%, Ribolla Gialla 10%

TRELLISING SYSTEM: Guyot

AGE OF VINES: 30 years

HECTARE'S YIELD: 70 q.li/Ha

HARVEST MODALITY: The manual harvest is sequential: early for the delayed maturing grapevines and deferred for early maturing grapevines. Thus, over-matured grapes are part of the harvest.

VINIFICATION AND REFINEMENT:

The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts in stainless steel tanks.

The Pinot Bianco ferments in barrique, the Chardonnay and Ribolla in steel tanks. Separate aging for one year. Assembled and bottled the following spring.

Organoleptic Characteristic

COLOUR: Straw yellow with bright reflections

BOUQUET: Fruity, yeast like and exotic fruit flavors

TASTE: Dry and enduring

FOOD PAIRINGS: Main meals (fishes and meat), good also as meditation wine

TEMPERATURE OF SERVICE: 10-12 °C



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SPARKLING WINE





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RIBOLLA GIALLA SPUMANTE BRUT

Technical Information

- VARIETY:** Ribolla Gialla Spumante Brut
PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)
GRAPE VARIETIES: Ribolla Gialla 100%
TRELLISING SYSTEM: Guyot
AGE OF VINES: 15 - 20 years
HECTARE'S YIELD: 100/120 q.li/Ha
HARVEST MODALITY: In the last teen days of August, manual harvest is required to obtain grapes with high acidity
- VINIFICATION AND REFINEMENT:** The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 16 °C), using selected yeasts, in stainless steel tanks. The foaming occurs at low temperature in autoclaves, using Charmat method.

Organoleptic Characteristic

- COLOUR:** Straw yellow
BOUQUET: Fruity and flower scent
TASTE: Dry, intense with silky citrus aroma
FOOD PAIRINGS: Starters, light main meals and white meat
TEMPERATURE OF SERVICE: 6 - 8 °C



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RED WINE





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CABERNET FRANC

Technical Information

- VARIETY:** Cabernet Franc
CLASSIFICATION: DOP Collio
PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)
SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin
GRAPE VARIETIES: Cabernet Franc 100%
TRELLISING SYSTEM: Guyot
AGE OF VINES: 30 - 40 years
HECTARE'S YIELD: 50 -60 q.li/Ha
HARVEST MODALITY: Manual harvest in last ten days of September/ beginning of October
VINIFICATION AND REFINEMENT: The red wine making process requires 15-20 days with temperature controlled higher than 25°C. Malolactic fermentation naturally starts. 50% of the wine is refined in wood, while the remaining one is maintained in stainless steel tanks. The last refinement is in stainless steel tanks at temperature controlled until Spring-time.

Organoleptic Characteristic

- COLOUR:** Strong ruby red
BOUQUET: Varietal aroma, with plum, leather and cutter grass scent
TASTE: Full-body, silky and raspberry flavors
FOOD PAIRINGS: Meat, roast, chicken, turkey
TEMPERATURE OF SERVICE: 17-18 °C



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MERLOT

Technical Information

- VARIETY:** Merlot
CLASSIFICATION: DOP Collio
PRODUCTION AREA: Friuli Venezia Giulia - Cormons (GO)
SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin
GRAPE VARIETIES: Merlot 100%
TRELLISING SYSTEM: Guyot
AGE OF VINES: 30 - 40 years
HECTARE'S YIELD: 60 - 70 q.li/Ha
HARVEST MODALITY: Manual harvest in last ten days of September
VINIFICATION AND REFINEMENT: The red wine making process requires 15-20 days with temperature controlled higher than 25°C. Malolactic fermentation naturally starts. 50% of the wine is refined in wood, while the remaining one is maintained in stainless steel tanks. The last refinement is in stainless steel tanks at temperature controlled until Spring-time.

Organoleptic Characteristic

- COLOUR:** Ruby red
BOUQUET: Full-body, with scent of roses
TASTE: Dry, pleasant, harmonious with lightly herbaceous flavors
FOOD PAIRINGS: Meat, roast, chicken and turkey, mature cheeses
TEMPERATURE OF SERVICE: 17-18 °C



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ROSSO

Technical Information

- VARIETY:** Rosso Collio (Blend)
CLASSIFICATION: DOP Collio
PRODUCTION AREA: Friuli Venezia Giulia
SOIL: "Ponca" is the word in Friuliano, a local old language, to indicate a type of soil characterized by marl and sandstone both of which are of Oceanic origin
GRAPE VARIETIES: Merlot 60% Cabernet Franc 40%
TRELLISING SYSTEM: Guyot
AGE OF VINES: 30 - 40 years
HECTARE'S YIELD: 60 - 70 q.li/Ha
HARVEST MODALITY: In the first days of October manual harvest is required to obtain over-maturing grapes
VINIFICATION AND REFINEMENT: Red wine making for 20 days with temperature higher than 25°C with selection yeasts, malolactic fermentation starts naturally. The last refinement is in wood for 24 months, then in steel tank until spring-time.

Organoleptic Characteristic

- COLOUR:** Strong ruby red with violet reflections
BOUQUET: Pleasantly herbaceous flavors with undergrowth flowers touch
TASTE: Full-body, silky, enduring and structured
FOOD PAIRINGS: Grilled meats
TEMPERATURE OF SERVICE: 17-18 °C



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