



Verduzzo “Arzillari”

Friuli Colli Orientali

Denominazione di Origine Protetta

Grape Variety: 100% Verduzzo Friulano

Stylistic Note (Dry Verduzzo Tradition): Today, Verduzzo Friulano is more commonly vinified as a sweet wine. Historically, however, it was produced in a dry style, valued for its structure, tannic backbone, and aging potential. With “Arzillari,” this traditional interpretation is preserved, emphasizing dryness, tension, and complexity over sweetness.

Vineyard Location: “Arzillari” vineyard, south-east facing on the hills of Gramogliano, in the municipality of Corno di Rosazzo (Udine), along the Slovenian border

Vineyard Characteristics: Very old vines, with an average age of approximately 70 years

Soil: Ponca soils, composed of Eocene-origin marls (Cormons flysch), contributing structure, depth, and a pronounced saline character

Tasting Notes: The wine expresses a gentle yet authoritative power, built on a firm tannic architecture. The nose reveals elegant violet notes, followed by a more austere progression leading to licorice nuances. On the palate, it is full-bodied, dense, and highly viscous, with rich but controlled texture. The finish is long and harmonious, marked by a pleasant salinity that seals the wine’s aromatic breadth and structural depth.

Harvest: Mid-October

Production: Approximately 5,000 bottles per year

Alcohol: 13.5% vol. *Residual Sugar:* < 2 g/L

Vinification: Fermentation and aging carried out in concrete tanks, with 6–8 months of contact on fine lees. The wine is then bottled to preserve varietal integrity, aromatic precision, and overall balance.

Food Pairing: Structured regional dishes, white meats and poultry, rabbit and veal prepared in traditional styles. Excellent with medium- to long-aged cheeses, mushroom-based dishes, legumes, and egg-based preparations, where the wine’s tannic structure and saline finish find natural harmony.