



**True Terroir Ltd.**

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## **VM-WINE BIANCO BIO - COLLI ORIENTALI DEL FRIULI DOC - MOSCHIONI**

VM-Wine BIANCO" is a tribute to the ancient taste of Friulano Bianco.

Valentino Moschioni, the son of renowned winemaker Michele Moschioni from Cividale in Friuli, has focused on accurately representing the native Friulano white grape. This will be the winery's sole white wine, crafted to embody the typical characteristics of Moschioni products: intensity, complexity, and power.

### **Territory:**

The estate's vineyards are located in the hills surrounding Cividale del Friuli, within the DOC Colli Orientali del Friuli area. They are 150 meters above sea level and have a southeast exposure, with clay and flysch soils. The vineyard treatments are designed to have minimal environmental impact, avoid using herbicides and desiccants, and rely solely on organic fertilisers.

### **Winemaking:**

Ripening 50% in large wood for 6 months, 50% in stainless steel, then reassembled in stainless steel for a few months.

### **Tasting Notes:**

The wine presents a captivating, intense straw yellow hue with shimmering golden reflections. The aroma is enchanting, bursting with ripe fruits like luscious yellow peach and succulent papaya, accented by a vibrant citrus note of mandarin. It also reveals sophisticated hints of acacia honey and indulgent salted caramel, creating an exquisite olfactory experience.

The palate is rich and enveloping, delivering



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a bold mineral presence that powerfully underscores its unique character and deep-rooted connection to the terroir. This remarkable combination makes for a wine that is both memorable and extraordinary.

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<b>Style</b>	Complex White
<b>Producer</b>	Moschioni
<b>Categoria</b>	White
<b>Country</b>	Italy
<b>Region</b>	Friuli Venezia Giulia
<b>Appellation</b>	Colli Orientali del Friuli
<b>Grape Variety</b>	Friulano
<b>Vintage</b>	2021
<b>Barrel</b>	6 Months
<b>Alc %</b>	13,5%
<b>Organic &amp; Biodynamic</b>	Yes
<b>Bottle Quantity</b>	750 ml

**Food & Wine Matching**

Aged Cheese, Anchovies, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Cheese, Creamy Cheese, cured meat, Fisch Chevice, Fish, Fresh Cheese, Fried Fish, Gorgonzola, Grilled Fish, Lamb, Lean fish, Light Blue Cheese, Light smoked Fish, Meats, Mushrooms, Pasta with seafood, Pizza, Pork, Poultry, Red meat, Risotto, Seafood, Shellfish, Steamed Seebass, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Vitello Tonnato (veal with tuna sauce), White Meats, Raw Seafood