



CANTARUTTI LAMBRATO

£27.00

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Friuli has a long history of producing copper coloured “ramato” wines from the gey/pink-skinned Pinot Grigio grape. These wines were extremely widespread before the 1960s when the demand for crystal clear, delicately flavoured wines came from the export markets. The winemaking technique for these falls somewhere in between that of a rosé and an orange wine (where the colour comes from the winemaking, rather than the pigmentation). However for ease, these wines can be marketed and

consumed as orange wines, and they certainly fall into the category of “skin contact”.

We have worked with the family run Friuli winery Cantarutti for a number of years, and this wine is a relatively new and delicious addition to their range. Hand-harvested 70% Pinot Grigio and 30% Pinot Bianco, destemmed then macerated for 18 days on skins, before being fermented slowly, still on skins, with a combination of indigenous and selected yeasts with regular punching down of the cap. Following fermentation, the wine was aged in second use barriques for 8 months before another 2 years in concrete tank.

A wonderfully textural dry wine with a gloriously round, soft plump palate bursting with flavours of ripe tangerine, dried apricot, marmalade, fresh hazelnuts and a hint of date. Lacks the tannin of most true

orange wines, which just adds
to versatile drinkability

