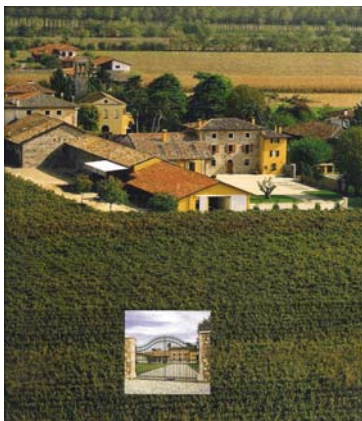


TENUTA BELTRAME



History

In Friuli, in the north-east of Italy, lies the Beltrame vineyards, a new company born in 1991, founded in the wine properties of the Counts Antonini. This new company is based on the old family traditions of the present owners, who for many years have produced wine for their own use and their friends. Now, wanting to further fulfill their passion for good wines, they have chosen this zone, lying within the DOC Friuli Aquileia, to extend their interest.

Vineyards

The Estate covers an area of 40 hectares, 25 of which are devoted to grape growing. The mostly clayey soils overlay a gravel bed located one meter below the surface. This gravel allows a natural rainwater drainage. However, an underground tubular drainage system has been arranged to avoid the possibility of the roots suffocating due to excessive water-logging during particularly rainy periods. This artificial drainage consists of an arrangement of tubes spaced at a distance of 15 meters from each other and discharging into a drainage ditch which acts as a water collecting system allowing the water to flow into a nearby stream. Due to climate changes in recent years, which have led to long dry periods in the summer season, the farm had to be provided with four water wells. These wells are essential to provide the irrigation water that ensures a steady moisture supply to the vines and therefore a gradual ripening of the grapes. To guarantee a continuous organic fertilization of the soil, every year a strip of soil is sown, every two rows of grapevines, with a mixture of perennial ryegrass, fescue and bluegrass. This grass cover, once ploughed under, guarantees an excellent soil conditioning and softness.

The vineyards of the Beltrame farm are arranged all around the adjacent structure of the cellar. The vines are arranged in a layout of 2.70 meters x 0.90 meters, and the plants are trained with the double guyot method with 12-14 buds per plant. This type of vine training induces the vertical growth of the vine-shoots with the formation of 15-20 leaves to favor the grape bunch. This upward growth of the leaves is very important since it provides better exposure to sunlight and favors the process of photosynthesis.

The fact that the farm is structured in a single large plot is important not only for the beauty of the visual effect which it offers but also and especially for a better functionality. After a conspicuous thinning of the bunches immediately after budding and just as the grapes begin to ripen, when the grapes reach full maturity they are picked by hand, laid in small perforated boxes and brought to the adjacent cellar.



TENUTA BELTRAME



Winemaking

White wines: The white grapes are collected in perforated boxes. This allows the dripping of the grapes juices squeezed out by the pressure of the grapes in the box, which could initiate a type of secondary fermentation while still in the field. The white grapes harvest generally starts in the second week in September. The grapes are brought from the vineyard to the adjacent cellar, where they are destalked with a presser with rollers set at a wide pitch to avoid lacerating the grape skins and then transferred to the press. The press is calibrated so as to exert a limited maximum pressure of 0.8 atmospheres in a short cycle of about 1.5 hours. This allows the extraction of only the noble grape juice, without causing the removal of the bitter tannins from the seeds. Proteolytic enzymes are added during the pre filling phase. At the end of the cycle, the must is cooled and charged with 1-2 grams of SO₂/hl. After a few hours, the must is clarified with bentonite and caseinate. In the meantime, a “pied de cuve” is prepared in a small container using selected yeasts. The next day, the must is drawn off, the clear liquid is decanted and the pied de cuve is added. The fermentation starts the second day. Fermentation is maintained at a controlled temperature of 17-18C to facilitate the reproduction of the yeasts and continues until the fermentable sugars are exhausted. At this point, what can now be called wine is cooled and after 2 days it is drawn off and charged with 1-2 grams of SO₂/hl. The wine is left on the lees until early spring, when it is finally drawn off, analyzed and readied for bottling.

Red wines: The black grapes are also collected in perforated boxes, generally towards the end of September. In the cellar, the boxes are emptied into the destalker press, where the kernels are separated from the stalks and undergo a light crushing. The squeezed stock is charged with 2 grams of SO₂/hl. In the meantime, a pied de cuve is prepared with selected yeasts and added to the stock. During the first three days the squeezed stock is turned over twice a day to prevent the formation of the floating cap and facilitate the extraction of the coloring and tannic substances from the skins. After about 12 days, the wine is racked off and allowed to settle through the winter until bottling time.



TENUTA BELTRAME



Cellar

Among the ancient cellar walls, which have remained essentially unchanged like most of the rest of the estate, the contrast between past and present is immediately evident. On one side, the stainless steel wine vats represent the modern oenological systems for conserving the wines at controlled temperature, on the other, respect for the winemaking tradition has been perpetuated in a room to age the wine in barriques casks. In this welcoming environment, advanced technology alternates with classic oak barrels and, together with the vaulted brick roof, evoke the atmosphere of the typical cellars of old.

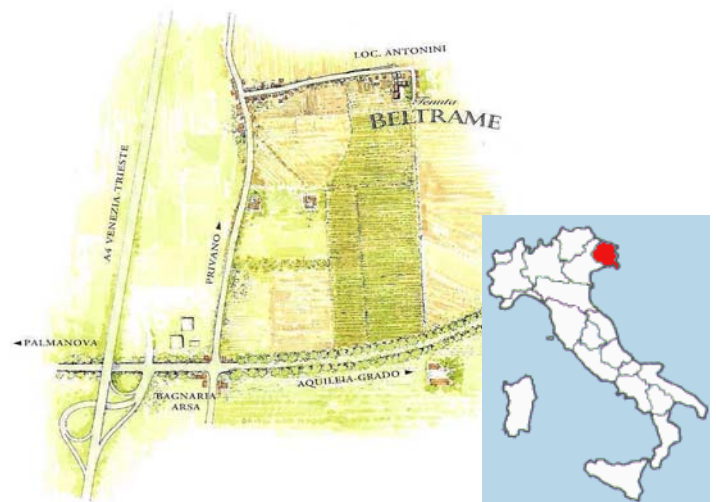


Cristian Beltrame (Owner), Diane Beltrame, Giuseppe Gollino (winemaker)

Tenuta BELTRAME

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TENUTA BELTRAME - wines



Pinot Grigio d.o.c.

Brilliant straw color; extracting a delicate bouquet with hints of vanilla, honey, and exotic fruit. Pleasantly soft, dry, well-balanced, with a bittersweet aftertaste of peach and toasted almond.

Varietal: Pinot Grigio 100%

Region: Friuli Venezia Giulia

Vineyard area: Ha 3.3 with double guyot training.

Quantity per hectare: Ql. 70

Arrangement of the vines: 2.70 x 0.90 meters.

Soil characteristics: The rows are on plain and are oriented in direction North-South, and exposure East-West. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Vintage time: The third and last week of August.

Winemaking: The grapes are carefully selected and hand-picked at harvest time. The vinification is a perfect balance of traditional methods and modern technology. After destemming and crushing, the must is pumped into temperature controlled stainless steel tanks, inoculated with specially selected yeasts and fermented at 66F for approximately 20 days. The wine is decanted into stainless steel casks and rests for approximately 6 months and ages for an additional 2 months before being bottled and released in the market.

Total acid: 4.8 g/l

Reducing sugars: 1.3 g/l

Total extract: 18.9 g/l

Total sulphur dioxide: 70 mg/l

Alcohol content: 13.73%

Food combination: Excellent with light antipasti, omelets, fish soup, vegetable and legume soups, seafood dishes, risotto or just as an aperitif.

Sauvignon d.o.c.

Brilliant straw color with a greenish tint; a delicate fine bouquet with a hint of pepper, tomato leaf, sage and mint. Pleasantly dry, smooth with a hint of elder leaf, melon and wild peach.

Varietal: Sauvignon 100% This Sauvignon derives from the union of different clone varieties of the same cepage. The union of the different clones enables us to obtain a well balanced and complex wine.

Region: Friuli Venezia Giulia

Vineyard area: Ha 3.3 with double guyot training system

Quantity per hectares: Ql 60

Arrangement of the vines: 2.70 x 0.90 meters.

Soil characteristics: The rows are on a plain and are oriented in the North-South direction, and exposure East-West. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Vintage time: First week of September.

Winemaking: After the grapes have been carefully selected and hand-picked at harvest time, the vinification process is a perfect balance of traditional methods and modern technology. After destemming and crushing, the must is pumped into temperature controlled stainless steel tanks, inoculated with specially selected yeasts and fermented at 66F for approximately 20 days. The wine is then decanted into stainless steel casks and rests for approximately 6 months while ageing an additional 2 months before being bottled and released on the market.

Total acid: 5.1 g/l

Reducing sugars: 1.2 g/l

Total extract: 21.6 g/l

Total Sulphur Dioxide: 63 mg/l

Alcohol: 14.4%

Food combination: Excellent with light antipasti, risotto, seafood platters or just as an aperitif.



TENUTA BELTRAME - wines



Chardonnay “Pribus” d.o.c.

Intense yellow in color. Reminiscent of pineapple, apricot and bread crust. Very intense taste in the mouth. Wine with a good structure and good balanced oak, suggesting bananas, apple, figs and an aftertaste of chestnut hull and ripe fruit marmalade.

Varietal: Chardonnay 100% This Chardonnay derives from the union of different clone varieties of the same cepage. The union of the different clones enables us to obtain a well-balanced and complex wine.

Region: Friuli Venezia Giulia

Vineyard: Ha 2.2

Vine training: Double Guyot

Quantity per hectare: Ql. 70

Arrangement of the vines: 2.70 x 1.1 meters

Soil characteristics: The rows are on plain and are oriented in direction North-South, and exposure East-West. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Vintage time: Third week of September

Harvest: The grapes are picked by hand, laid in small-perforated boxes and brought to the adjacent cellar.

Winemaking: Very soft pressing of the grapes, fermentation of the must in tonneaux of 450 liters and ageing there for 5 months. Refining for 8 months in steel tanks and 2 months in bottle.

Total acid: 4.5 g/l

Reducing sugars: 1.5 g/l

Total extract: 23.6 g/l

Total sulphur dioxide: 75 mg/l

Free Sulphur Dioxide: 20 mg/l

Alcohol: 12.96%

Food combination: This wine is suitable for light first courses, fish soup, grilled vegetables, seafood platters, risotto with light sauces or just as an aperitif. Excellent with escargots.



Merlot d.o.c.

Bright ruby red in color with hints of purple at the edges. A delicate herbal bouquet is extracted with hints of wild berry, cherry, and blackberry. Pleasantly soft, dry, well-balanced, with a smooth lingering aftertaste of raspberry and licorice.

Varietal: Merlot 100% This Merlot derives from the union of different clone varieties of the same cepage. The union of these different clones enables us to obtain a well-balanced and complex wine.

Region: Friuli Venezia Giulia

Vineyard area: Ha 3.4

Vine training: Double guyot.

Quantity per Hectare: Ql 90

Arrangement of the vines: 2.70 x 0.9 meters

Soil characteristics: The rows are on a plain and are oriented in direction North-South, and exposure East-West. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Winemaking: The wine is made from Merlot grapes that have been carefully selected and hand-picked at harvest time and laid in small perforated boxes and brought to the adjacent cellar. The vinification is a perfect balance of traditional methods and modern technology. After destemming and crushing, the must is pumped into temperature controlled stainless steel tanks, inoculated with specially selected yeasts and fermented at 66F for approximately 12 days. The wine is decanted into stainless steel casks where it ages for approximately 18 months. It is then refined in the bottle for an additional 2-3 months before being released in the market.

Total acid: 5.0 g/l

Reducing sugars: 2.4 g/l

Extract: 25.6 g/l

Total sulphur dioxide: 76 mg/l

Free sulphur dioxide: 22 mg/l

Alcohol content: 12.70%

Food combination: An excellent companion for roasted and grilled white meats, especially rabbit, as well as hearty soups, sausages and steak tartar.

TENUTA BELTRAME - wines



Refosco dal Peduncolo Rosso d.o.c.

Very intense ruby red color. Reminiscent of wild blackberry, bread crust and nutshell. In the mouth, the good tannic base supports the slightly bitter nuance, making it agreeable and almost sweet.

Varietal: Refosco 100% This Refosco derives from the union of different clone varieties of the same cepage. The union of the different clones enables us to obtain a well-balanced and complex wine

Vineyard area: Ha 1.4

Vine training: Double guyot.

Quantity per hectare: Ql. 80

Arrangement of the vines: 2.70 x 0.9 meters.

Soil characteristics: The rows are on plain and are oriented in direction North-South, and exposure East-West. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Vintage time: Last of September

Harvest: The grapes are picked by hand, laid in small-perforated boxes and brought to the adjacent cellar.

Winemaking: Soaking of the skins for 14 days and fermentation at temperatures between 25-30C.

Total acid: 5.1 g/l

Reducing sugars: 1.7 g/l

Extract: 27.5 g/l

Total Sulfur Dioxide: 42 mg/l

Free sulfur dioxide: 28 mg/l

Alcohol content: 12.79%

Food combination: Uncork, and allow to breathe a couple hours before serving. Indicated for strong-flavored meats, fermented and ripened cheese.



Cabernet Franc d.o.c.

Ruby red color. Markedly herbaceous, with a predominance of wild herbs and spicy scents. Soft harmonious, rounded, dry, herbaceous, with medium body.

Varietal: Merlot 100% This Merlot derives from the union of different clone varieties of the same cepage. The union of the different clones enables us to obtain a well-balanced and complex wine.

Vineyard area: Ha 1.5

Vine training: Double guyot

Quantity per hectare: Ql 80

Arrangement of the vines: 2.70 x 0.9 meters.

Soil characteristics: The rows are on plain and are oriented in North-South direction and East-West exposure. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Harvest: The grapes are picked by hand, laid in small-perforated boxes and brought to the adjacent cellar.

Winemaking: Soaking of the skins for 12 days and fermentation at temperatures between 25-30C.

Total acid: 5.0g/l

Reducing sugars: 2.2 g/l

Extract: 27.1 g/l

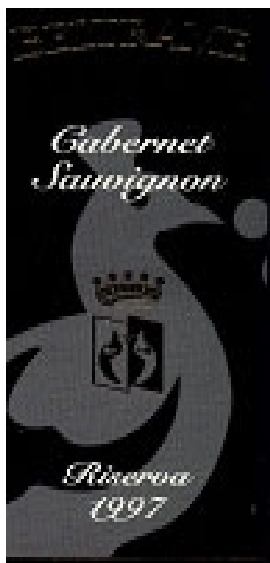
Total sulfur dioxide: 84 mg/l

Free Sulfur dioxide: 27 mg/l

Alcohol content: 12.43%

Food combination: Idea with red meat roasts, game and pheasant, partridge, etc.

TENUTA BELTRAME - wines



Cabernet Sauvignon Riserva d.o.c.

Bright ruby red in color with garnet hues. A rich fruity aroma of cherry, plum jam and hints of nutmeg are detected on the nose. A very complex wine, silky texture, ripe with good body, depth and concentration. A soft lingering aftertaste reminiscent of cocoa, roasted coffee, and hazelnut clings on the palate.

Varietal: Cabernet Sauvignon 100% This Cabernet Sauvignon derives from the union of different clone varieties of the same cepage. The union of the different clones enables to obtain a well-balanced and complex wine.

Region: Friuli Venezia Giulia

Vineyard area: Ha 3.8

Vine training: Double guyot

Quantity per hectare: Ql 65

Arrangement of the vines: 2.70 x 0.9 meters.

Soil characteristics: The rows are on plain and are oriented in North-South direction, and exposure East-West. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Vintage time: First week of October

Harvest: The grapes are picked by hand, laid in small-perforated boxes and brought to the adjacent cellar.

Winemaking: The wine is made from grapes that have been carefully selected and hand-picked at harvest time, which takes place around the second week in October. The vinification is a perfect balance of traditional methods and modern technology. After destemming and crushing, the must is pumped into temperature controlled stainless steel tanks, inoculated with specially selected yeasts and fermented at 66F for approximately 15 days. One third of the wine is decanted into two years old barriques, another third of the wine in three years old barriques, and the last third, into new tonneaux for approximately 18 months. The wine is then blended and aged for an additional 5 months in bottles before being released in the market.

Total acid: 4.8 g/l

Reducing sugars: 1.6 g/l

Extract: 27.2 g/l

Total sulfur dioxide: 45 mg/l

Free sulfur dioxide: 21 mg/l

Alcohol content: 13.43%

Food combination: Excellent with light antipasti, risotto, seafood platters or just as an aperitif.



Merlot Riserva d.o.c.

This wine is garnet ruby red in color. At the first impact it is easy to smell the willow tree bark and the raw chestnut just peeled. In the second moment, the evolution of the bouquet goes towards scents of leather and licorice. It has a distinctive flavor, with suggestions of blueberries in alcohol and blackberries blended with aromas of cacao and essence of oak.

Varietal: Merlot 100% This Merlot derives from the union of different clone varieties of the same cepage. The union of the different clones enables us to obtain a well-balanced and complex wine.

Region: Friuli Venezia Giulia

Vineyard area: Ha. 3.4

Vine training: Double guyot

Quantity per hectare: Ql. 65

Arrangement of the vines: 2.70 x 0.9 meters

Soil characteristics: The rows are on plain and are oriented in North-South, and East-West exposure. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Vintage time: First week of October

Harvest: The grapes are picked by hand, laid in small-perforated boxes and brought to the adjacent cellar.

Winemaking: Soaking of the skins for 15 days and fermentation at temperatures between 25-30C. Ageing in barriques and tonneaux for 18 months and refining in bottle for 4 months.

Total Acid: 4.8 g/l

Reducing sugars: 2.2 g/l

Extract: 26.4 g/l

Total Sulfur dioxide: 23 mg/l

Free sulfur dioxide: 15 mg/l

Alcohol content: 14.00%

Food combination: Serve with light meats.

TENUTA BELTRAME - wines



Tazzelenghe Riserva i.g.t

Its color is amaranth, with a purple ting, while having a bouquet reminiscent of licorice, walnut and non-roasted coffee. This wine's flavor is a very good balance between wine and oak. In the mouth there is a good fusion between the taste of hazelnuts and ripe fruit jam.

Varietal: Tazzelenghe Amaranth 100% (Specially selected Autochthonous grapes of Tazzelenghe.)

Region: Friuli Venezia Giulia

Vineyard area: Ha 0.50

Vine training: Double guyot

Quantity per hectare: Ql. 70

Arrangement of the vines: 2.70 x 0.9 meters

Soil characteristics: The rows are on a plain and are oriented in North-South direction, and East-West exposure. The clayey and silt soil overlay a gravel bed located one meter below the surface.

Vintage time: Last week of September

Harvest: The grapes are picked by hand, laid in small-perforated boxes and brought to the adjacent cellar.

Winemaking: Soaking of the skins for 15 days and fermentation at temperature between 25-30C. Ageing in barriques and tonneaux for 18 months and refining in bottle for 4 months.

Total acid: 5.8 g/l

Reducing sugar: 1.7 g/l

Extract: 26 g/l

Total Sulfur Dioxide: 35 mg/l

Free Sulfur Dioxide: 22 mg/l

Alcohol content: 13%

Food combination: Great with rabbit and cheeses.