



PRADIO

farm "Pradio"

THE FIRM

Pradio estate is situated close to Palmanova city (1593), renown for its star shape. Pradio was established in the seventies by the Cielo brothers with the aim of obtaining a limited portfolio of first quality wines in the Grave del Friuli area (the gravelly lowland). The winery is currently under the management of Luca Cielo, and Pierpaolo Cielo as export manager.

Pradio estate covers a total of 35 hectares. Vineyards are situated in dry and sunny fields of alluvial origin, made up principally of gravelled terrain (40 - 60%), and conserve the spirit of the land, which they fully reflect in the production of noble vintage grape and the traditional tastes of ancient times.

Pradio Estate committed to a social responsibility projects aimed to:

- reduce environmental impact: a winery water well and a solar plant give full autonomy
- care about social impact: lighter bottles, thus more ecological and economical, let reduce carbon emission and costs, thus to support charity projects of Engiminternazionale.org for training, cooperation and development.

THE HEART OF WINERY

The bond between the earth (terra) and the Cielo family originated in the Valle del Chiampo, specifically in the Casa Defrà estate, around the modest Cielo family vineyard. Giovanni Cielo's newly-established family activity immediately began to bear fruit. Requests for the new product proliferated from the Chiampo Valley and business started extend to neighbouring valleys as well.

Since Luca and Pierpaolo Cielo have taken over the reigns the company has been strengthened by the union of the Cielo family tradition and the experience of over 2000 wine producers of the Colli Berici, not to mention that fact that the quality of the product has reached even higher levels. At this point in time Cielo e Terra has achieved its mission and the company has taken its place as leader of the large-scale retail trade in Italy, with an ever-increasing presence on foreign markets.

WINERY

The winery currently has about 30 hectares of vineyards, giving an annual production of approximately 300.000 bottles.

The Cielo family decided to apply new vine cultivation system reducing the yield of grapes to obtain a more balanced production.

The winemaking has been diversified according to the type of grape, its degree of ripeness, the extract and the aromatic contents. In addition to the traditional vinification without skins, winemaking is also accomplished by cold maceration and hyper oxygenation.

Fermentation is always temperature-controlled and a part of the Chardonnay and Sauvignon must ferments and ages in 225 and 350 liter barrique.

Our oenologist Beppe Bassi plays an important role; he has been responsible of the vinification for about ten years and his experience and skill are giving a decisively unique touch to the quality and typicalness of the wines.



THE VINES

Pradio has Cabernet Sauvignon, Merlot, Chardonnay, Pinot grigio (grey Pinot), Tocai friulano, Sauvignon, Gaiare friulano, Refosco, Prosecco.



Tocai friulano

Sauvignon vert (also known as Sauvignonasse & Friulano) is a white wine grape planted in Chile where it was historically mistaken for Sauvignon blanc. The grape is distinct from the California planting of Muscadelle which is also called Sauvignon vert. The grape is also known as Italian wine grape *Tocai Friulano* in the Friuli-Venezia Giulia region. Though the Pinot Grigio vine that is also prevalent in Friuli is known by the synonym Tokay d'Alsace in Alsace, there is no connection between Tocai Friulano (*Sauvignon vert*) and Pinot grigio.

The grape is believed to have originated in the Veneto region and from there traveled to the Friuli region and other Italian wine regions such as Lombardy. In Italy the grape was historically known as Tocai Friulano even though the grape has no known relation any of the grapes used in the Hungarian wine Tokaji even though evidence suggest that following the 17th century wedding of the Venetian princess Aurora Formentini to the Hungarian Count Batthujany that some vines of Tocai Friulano was brought with the princess to Hungary. To better distinguish the wines and to protect the Tokaji name, the European Union established regulations prohibiting the use of names too closely associated and easily confused with Tokaji. Winemakers in the Friuli have elected to just refer to the grape as simply Friulano.

From Italy the grape is believed to have spread to France where it was transported to Chile as "Sauvignon blanc". Only in the 1990s did ampelographers determine that that the Chilean "Sauvignon blanc" was actually Sauvignon vert. Once the discovery was made, plantings of "true" Sauvignon blanc increased as Sauvignon vert (or Sauvignonasse as it known) decreased. While the grape still remains a popular planting in the Friuli-Venezia Giulia, it currently has little presence in other parts of the world.

WHERE IS PRADIO?



Pradio is situated in Udine province, in Friuli Venezia Giulia region, north-east of Italy.

Udine is a city in northeastern Italy, in the middle of Friuli-Venezia Giulia region, between the Adriatic sea and the Alps (Alpi Carniche), less than 40 km from the Slovenian border. It is the historical capital of Friuli.

The area has been inhabited since the Neolithic age, and was later, most likely, settled by Illyrians. After the fall of the Western Roman Empire, the area increased in importance after the decline of Aquileia and afterwards of Cividale also. In 1420, it was conquered by the Republic of Venice. Udine remained under Venetian control until 1797, being the second largest city in the state.

During World War I, before the defeat in the battle of Caporetto, Udine became the seat of the Italian High Command and was nicknamed "Capitale della Guerra" ("War Capital").

After the war it was made capital of a short-lived province (Provincia del Friuli) which included the current provinces of Gorizia, Pordenone and Udine. After 8 September 1943, when Italy surrendered to the Allies in World War II, the city was under direct German administration, which ceased in April 1945.

Important festivals include the wine-and-food September festival, Friuli D.O.C., and the biggest European festival of popular East Asian cinema, the Far East Film Festival, in April.

FRIULI GRAVE WINE

Friuli Grave (Grave del Friuli) is situated in Italy's most northeastern region Friuli-Venezia Giulia. The area extends across two geographical locations from the province of Udine in the east, towards the province of Pordenone in the west. Both zones are divided by the Tagliamento River, the west stretching from the foothills of the mountains to the sea and bordering Veneto, whilst the eastern side covers a huge area of the central Friuli plains. This area is the largest DOC in Friuli-Venezia Giulia, made up of around 16,000 acres (6,500 hectares) of vineyards. The excellent terroir here makes it an ideal haven for vine growing where the combination of soil, climate and situation join forces. The soil is similar to the Graves in Bordeaux, its name (Friuli Grave) deriving from the alluvial soil that characterizes the zone which is gravelly and stony. The extensive stretch of the stones beneath the vines reflects heat and light during the day to help with the ripening of the grapes, as well as acting like a radiator during the night to maintain a constant and even microclimate. The superb climate also plays its part, where the east offers cooler temperatures and higher rainfall, whilst the west has a more Maritime Climate. The area also benefits from its close proximity to the Adriatic Sea tempering the heat, plus the plains on which the vineyards are situated are also protected from the cold air currents coming from the north, by the curve of the foothills of the Alps. All these factors give rise to a perfect environment for the cultivation of grapes.

Friuli Grave mainly bases its quality reputation on its white wines made from Chardonnay, Sauvignon Blanc and Friulano. There are some interesting wines from Riesling defined by their crisp nature and underlying finesse. Its red protagonists are the international stars, Cabernet Sauvignon, Cabernet Franc and Merlot, as well as the local red gem Refosco dal Peduncolo Rosso. Varietal wines are required to contain a minimum of 90% of the mentioned variety, with a maximum of 10% of other permitted varieties of the same color. The reds are created from the Cabernet Franc and/or Cabernet Sauvignon or on their own, Pinot Nero or Refosco dal Peduncolo Rosso. The whites consist of Chardonnay, Friulano, Pinot Bianco, Pinot Grigio, Riesling Renano, Sauvignon Blanc and Verduzzo Friulano. Under this designation a Bianco can be made from a combination of the following; Chardonnay, Pinot Bianco, Pinot Grigio, Riesling Renano, Sauvignon and Verduzzo Friulano. The Rosso (also as a *Vino Novello*) and Rosato combines Cabernet Franc, Cabernet Sauvignon, Merlot, Pinot Nero and Refosco dal Peduncolo Rosso. Some of these wines are also produced as a Spumante or Frizzante, Superiore or Riserva and all of them are made either as a *secco*, *amabile* or *dolce*.

REFERENCES

Reviewed as fine wines on: "Annuario dei migliori vini Italiani 2011" (Yearbook of the best Italian wines) by Luca Maroni.

PRADIO WINES

Rok

Barrel red wine
D.O.C. Friuli Grave
Cabernet Sauvignon 60%
Merlot 40%



Plu'Vis

Barrel white wine
D.O.C. Friuli Grave
Chardonnay 60%
Pinot grigio, Friulano, Sauvignon 40%



Crearo

Barrel red wine
D.O.C. Friuli Grave
Cabernet Sauvignon 100%



Gaiare

White wine
D.O.C. Friuli Grave
Gaiare friulano 100%



Priara

White wine
D.O.C. Friuli Grave
Pinot grigio 100%



Roncomoro

Red wine
D.O.C. Friuli Grave
Merlot 100%



Sobaja

White wine
D.O.C. Friuli Grave
Sauvignon 100%



Teraje

White wine
D.O.C. Friuli Grave
Chardonnay 100%



Tuaro

Red wine
D.O.C. Friuli Grave
Refosco 100%



Passaparola

Sparkling wine
D.O.C. Prosecco
Prosecco 100%

