
BACCICHETTO
VITTORINO
A living tradition
since 1888
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VITTORINO
Ribolla Gialla

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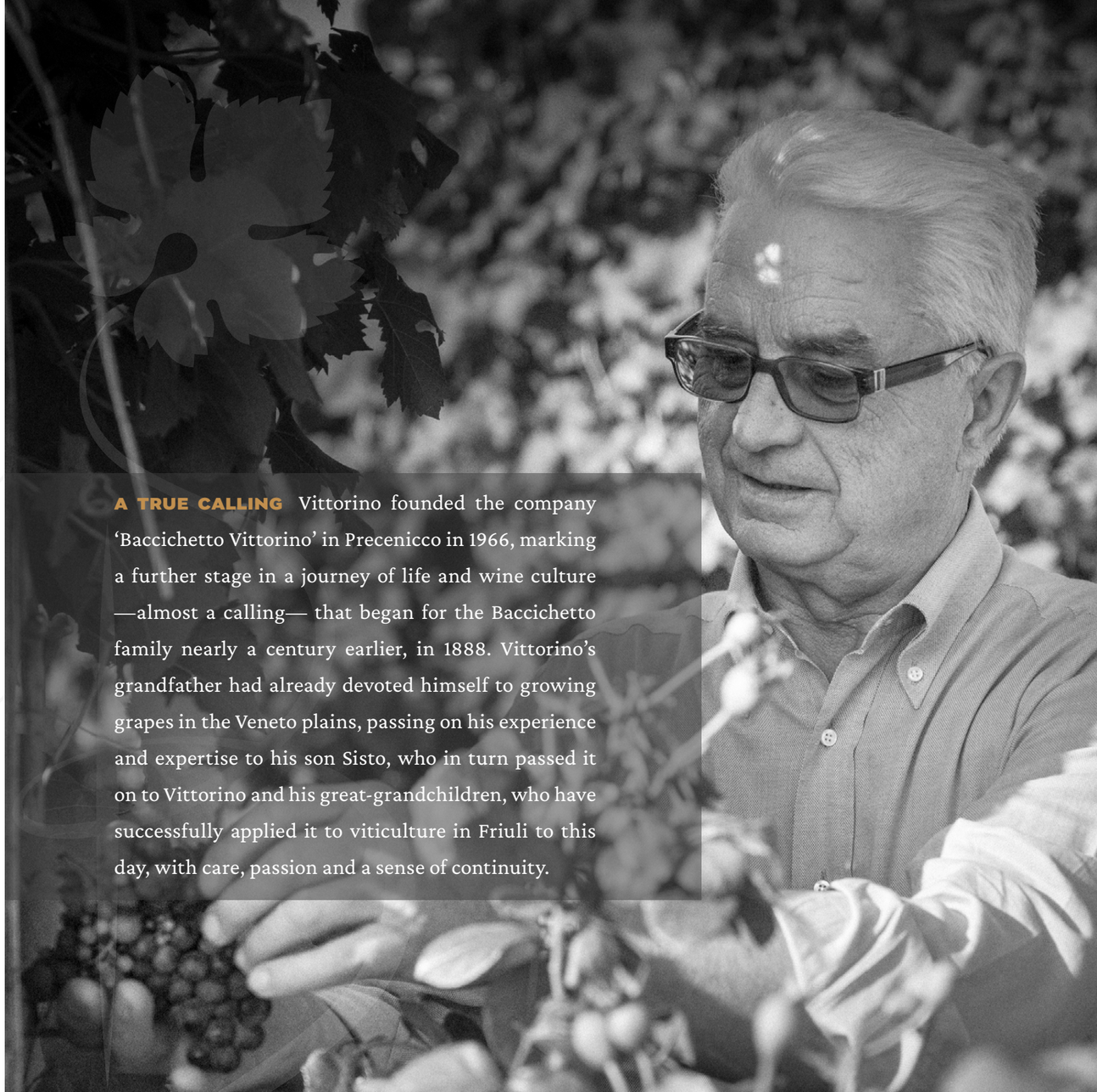
A STORY OF FAMILY AND TRADITIONS IN THE FRIULIAN RIVIERA

The *Baccichetto Vittorino* winery is in the Friulian Riviera, a *Friuli D.O.C.* area (Controlled Designation of Origin). Its headquarters are in Borgo Titiano, Precenicco, a town not far from Lignano, rich in history and wine-making traditions. A family-run business, before it was even an entrepreneurial venture, *Baccichetto Vittorino* is the result of a cultural heritage that has been handed down from father to son since 1888, renewing itself from generation to generation to keep pace with contemporary tastes and sensibilities.



Vittorino: Father, Winegrower, Entrepreneur

PATER FAMILIAS Vittorino Baccichetto, born in 1941 and supported by his wife Anita, has shaped the company since 1966 into what it is today. Since then, Vittorino has passed on to his sons Alessandro and Paolo the mission of a lifetime: to produce quality wines that sincerely express the territory's characteristics. Even today, the experience of the 'pater familias' serves as a guide for Paolo, who oversees the vineyards and the cutting-edge clean energy plant; for Alessandro, who manages winemaking, the cellar, and customer relations; and for their numerous grandchildren – *Luca*, *Samuele*, *Manuel*, *Maurizio*, *Michele* and *Mauro* – who have been actively involved in various roles in the production process for several years now.



A TRUE CALLING Vittorino founded the company 'Baccichetto Vittorino' in Precenicco in 1966, marking a further stage in a journey of life and wine culture —almost a calling— that began for the Baccichetto family nearly a century earlier, in 1888. Vittorino's grandfather had already devoted himself to growing grapes in the Veneto plains, passing on his experience and expertise to his son Sisto, who in turn passed it on to Vittorino and his great-grandchildren, who have successfully applied it to viticulture in Friuli to this day, with care, passion and a sense of continuity.



True Quality Comes From Method

WORK IN THE WINERY Alessandro Baccichetto organises and runs the winery, where wine is produced by the Ganimede® method, a gentle and versatile grape processing system that guarantees *natural quality*, maximum *efficiency*, and a very high *quality* of the wine. Among the advantages of this method are the selective extraction, during the mixing of the pomace, of only the noble substances (good tannins) and the reduction to a minimum of the volatile acidity in the finished product. Ganimede® is used both for the processing of reds and particularly aromatic whites, such as Sauvignon and Traminer, as it promotes the development of varietal aromas.





From the Finest Soils Come the Best Grapes

THE TERROIR The vineyards owned in the *D.O.C. Friuli area*, mainly managed by Paolo Baccichetto, extend for more than 100 hectares in the *Friulian Riviera*, which opens towards the sea in the southern part of Friuli-Venezia Giulia, one of the most suitable regions in Italy for viticulture. The *Friulian Riviera* in particular enjoys exceptionally favourable environmental conditions for growing vines: the proximity of the sea brings warm, salty currents inland, while the mountains to the north protect the vineyards from the cold winds of the Alps.



THE WINES This area produces delightful and fragrant wines. The company's land has a varied composition: the land south of the 'Aghe bune' (good water) stream that runs through it is below sea level and is mainly silty and suitable for growing red grapes, as it promotes structure and sugar content; the soils north of the stream, on the other hand, generally at sea level, are clayey and rich in mineral salts: they are very suitable for producing outstanding white wines, especially Friulano and Prosecco.





The Wines: Classic Whites

CHARDONNAY An excellent and elegant wine with rich aromas reminiscent of apple and acacia honey. Excellent as an aperitif, it goes wonderfully well with with soups, risottos, and fish. Best served at a temperature of 12 °C.

FRIULANO Friulano is a classic wine from our production area, a native variety we are particularly proud of. Straw-yellow in colour with beautiful citrine reflections, its aroma is delicate and very characteristic. A versatile wine, suitable as an aperitif or with any meal... Serve at 12 °C.

MÜLLER THURGAU It results from a crossing between Riesling Renano and Sylvaner. Lively and very aromatic, it abounds in fresh fruity aromas (apple, pear, peach, apricot). It goes well with delicate yet flavourful dishes. Best served at 12 °C.

PINOT GRIGIO A white wine with a beautiful light straw-yellow colour, a delicate and persistent aroma, and a dry, fresh, and well-balanced taste. It pairs well with first courses—especially vegetable-based—and is a classic companion for fish and seafood. Serve at 12 °C.

SAUVIGNON Elegant white wine with a pleasant aromatic bouquet reminiscent of yellow pepper, melon, and banana, with a dry, velvety taste. It goes very well with appetisers, ham, and seafood. To enjoy it at its best, serve at 12 °C.

TRAMINER With a beautiful straw-yellow colour, this wine has a moderate alcohol content and is fresh and distinctly citrusy. Light-bodied yet well balanced, it pairs well with both hot and cold appetisers, seafood dishes, and savoury cheeses. Best served at 12 °C.



The Wines: Classic Reds

CABERNET FRANC Strong in character, it stands out for its inimitable herbal tones, especially when very young. Aggressive in its youth, it later becomes aristocratic and complete. Full-bodied, it is a wine for game, pork, and grilled red meats. Serve between 18 and 20 °C.

MALBECH With a beautiful ruby red colour and a characteristic vinous aroma, its taste is dry, full, and sometimes mellow. Suitable for cheese, it goes well with pizza and snacks, and is also an excellent conversation wine. To appreciate it at its best, serve at 18–20 °C.

MERLOT A great wine — full-bodied, robust, and rich in colour. It has a slightly herbaceous flavour, both on the nose and the palate. Structured and expressive, it pairs perfectly with roasts, and also accompanies fried food, braised dishes, and stewed red or white meats. Serve at 18–20 °C.

REFOSCO This is a rustic, full-bodied red wine with a beautiful, intense ruby colour flecked with purple, a fruity, vinous bouquet with hints of raspberry and wild blackberry, and a soft but decisive flavour, that goes very well with meat dishes. Serve between 18 and 20 °C.



The Wines: Native and Pinot Noir

RIBOLLA GIALLA This wine, pale straw-yellow with greenish reflections, has a distinctive, dry, citrus flavour. The bouquet is pleasant and refined, reminiscent of acacia, chestnut, and oak... A wine for soups (especially cream soups), excellent with seafood dishes, and best enjoyed at a temperature of 12 °C.

VERDUZZO Lovely and lively, with a delicate, slightly fruity and pleasantly aromatic bouquet, Verduzzo is a white wine best enjoyed young, though it also ages well. Excellent with dried fruit, biscuits, and tarts. To enjoy it fully, serve at 14 °C.

PIGNOLO Elegant and softly tannic, this red wine has a reserved character that reveals itself slowly and with depth. Its structure is refined, with a lingering finish that invites thought. It pairs well with meat dishes from Friuli, such as 'cjâr in padiele' (beef stew) and 'braciola fritta' (fried chop). Best served at 20 °C.

SCHIOPPETTINO A red wine of great charm, with a balanced body—pleasant, amiable, and vibrant. When young, it offers aromas of blackberry and currant. Over time, it becomes fuller with spicy notes. Ideal with dessert or quiet moods. Serve at 18 °C.

PINOT NERO Fresh and fruity, with notes of blackcurrant and raspberry and a beautiful bright red colour, this wine is smooth yet assertive, with a pleasant persistence on the palate. It pairs well with lean white meats and savoury first courses such as 'Cjarsons', a classic Friulian dish. Best enjoyed at 18 °C.



Semi-Sparkling Wines

MOSCATO GIALLO

SEMI-SPARKLING WINE

Made from Moscato Giallo grapes, this wine has an intense, persistent, and characteristic bouquet. Perfect with desserts, it is also an excellent low-alcohol aperitif with a pleasantly aromatic profile. Serve chilled (8 °C).

PROSECCO D.O.C.

SEMI-SPARKLING WINE

A noble offspring of Glera grapes grown in our vineyards, it has a straw-yellow colour and a fruity, fresh taste. Excellent as an aperitif or with light meals, it pairs well with appetisers and fish soups. Serve at 8 °C.

ROSATO

SEMI-SPARKLING WINE

This wine has a delicate, intense aroma and is made from off-the-skins vinification of red grapes. It pairs well with cold and hot appetisers, first courses, white meats, and grilled fish. Serve chilled (8 °C).



Sparkling Wines

PROSECCO

EXTRA DRY SPARKLING WINE D.O.C.

Fruity and lively, with a fresh flavour, it is made from 100% Glera grapes grown in the estate's own vineyards. An excellent aperitif, it also goes well with soups, pasta with sauce, fresh cheeses, and poultry. Serve at 6–8 °C.

PROSECCO ROSÉ MILLESIMATO

SPARKLING D.O.C. EXTRA-DRY ROSÉ WINE

With a delicate, elegantly fruity and floral aroma, it is fresh on the palate, fragrant, and conveys olfactory sensations. An aperitif by vocation, it pairs very well with white meats, sushi, and pizza. Serve at 6–8 °C.

RIBOLLA GIALLA

EXTRA DRY SPARKLING WINE

A finely aromatic sparkling wine, fresh, lively, and fruity, made from 100% Ribolla Gialla grapes grown in the estate's own vineyards. Perfect as an aperitif, it is excellent to accompany all courses. Serve at 6–8 °C.

Prosecco D.O.C. Extra Dry and Ribolla Gialla Extra Dry, in addition to the classic 0.75 litre format, are also available in a 1.5 litre 'magnum' format.



Bag-in-Box: Same Quality, with Greater Ease

The quality of *Baccichetto Vittorino* wines is combined with the practicality of the **5-litre** bag-in-box packaging: the wine is always ‘ready to use’, ready to deliver its best even when consumed occasionally, in a package that is easy to ship and store.

WHITES

Bianco

Chardonnay

Müller Thurgau

Sauvignon

Traminer

Rosato

REDS

Cabernet Franc

Malbech

Merlot

Refosco


LA CANTINA
BACCICHETTO
VITTORINO

Welcoming and direct – by nature and by choice

A TRULY DIRECT RELATIONSHIP Since 1888, Paolo and Alessandro Baccichetto have been keen on maintaining a open and direct relationship with their customers. The shop has therefore always been the centre of the company's activities, welcoming to Borgo Titiano visitors from various regions of Italy, including Veneto, Piedmont, Liguria, and Lombardy. The part of the production not distributed directly is sold through the catering and bar sector (Ho.Re.Ca.) and by the organised quality distribution network. *Baccichetto Vittorino* wines can also be found in the Netherlands, Austria, Germany, Ireland and, beyond Europe, in the USA and Chinese market.





WELCOMING NATURE *Baccichetto Vittorino* expresses its welcoming spirit both in character and company philosophy. Visiting them means, in a homely and authentic atmosphere, discovering the story of their wines—how they are made, from which soils, and inspired by which ideas. A stop at the vineyards and the winery, followed by a guided tasting, offers a chance to experience the results of a passion cultivated with pride for over a century and a half. You'll then be able to purchase *Baccichetto Vittorino* wines with a deep understanding of their true value. The shop is open all year round, Monday to Saturday, from 8:00 a.m. to 12:00 p.m. and from 3:00 p.m. to 7:00 p.m.



Weaving sustainability into production processes

FROM SUN AND CORN, ALL THE ENERGY WE NEED The company produces and consumes energy obtained exclusively from renewable sources. All its heating and electricity needs are fully met by an extensive *photovoltaic system* (producing 145 kW) and, above all, by a modern plant that converts corn into biogas, inaugurated in March 2012. The efficiency and reliability of the *biogas system* allow *Baccichetto Vittorino* to redistribute significant amounts of energy to the grid, feeding a virtuous and sustainable circular supply chain that is entirely independent of external, non-domestic suppliers.



BIOGAS Biogas is a mixture of gases produced by the anaerobic fermentation of biomass, which generates a form of clean energy that is completely CO2-*free*. It is an energy source that has the advantage of integrating harmoniously with agricultural activity, efficiently recycling its products and by-products. For this purpose, Baccichetto Vittorino has dedicated a significant portion of its land to cultivating corn, which is used as a raw material in producing clean energy.





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