



BACCICHETTO
VITTORINO

Our Wines





Venezia Giulia I.G.T.
CHARDONNAY



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Chardonnay

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must,
temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Very fine and elegant wine reminiscent
of apple and acacia honey. The taste is velvety and smooth

PAIRINGS Excellent as an aperitif and between meals, it pairs well
with soups, risottos and fish dishes

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490014

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491509



Friuli D.O.C.

FRIULANO



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Friulano

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 7-8 hours maceration on the skins at 5 °C, mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Straw-white with citrine reflections, it is a wine with a delicate and characteristic bouquet. The taste is dry with hints of bitter almond, dry but soft and velvety

PAIRINGS Perfect as an aperitif, it is also an excellent wine for the whole meal. San Daniele ham is the pairing of choice

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490021

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491301



Trevenergie I.G.T.

MÜLLER THURGAU



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Müller Thurgau

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS A crossing obtained from the Rhine Riesling and Sylvaner grape varieties. Racy and very aromatic; it is rich in fresh fragrances of apple, pear, peach and apricot. Pleasant and light, it comes to the palate with great elegance

PAIRINGS It prefers delicate and richly flavoured dishes that balance him well

SERVING TEMPERATURE Serve a 12 °C

EAN CODE 8032869490090

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491547



Friuli D.O.C.

PINOT GRIGIO



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Pinot Grigio

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13,5% by vol.

TYPICAL CHARACTERISTICS Straw-yellow coloured wine with a fine, persistent fragrance and a fresh, dry flavour

PAIRINGS This is the classic fish wine, but it also goes well with first courses

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869491486

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491493



Venezia Giulia I.G.T.

SAUVIGNON



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Sauvignon

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 7-8 hours maceration on the skins at 5 °C, mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Elegant wine with an aromatic bouquet reminiscent of yellow pepper, melon, and banana. The taste is dry and velvety

PAIRINGS Pairs well with ham starters and sea fish dishes

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490083

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491523



Trevenezie I.G.T.
TRAMINER



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Traminer

TRAINING SYSTEM Sylvoz 3700 vines per hectar

VINIFICATION 12-14 hours maceration on the skins at 5 °C, mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Straw-yellow in colour, it is a medium alcoholic wine, fresh and decidedly citrusy, slim-bodied but perfectly harmonious

PAIRINGS Excellent with hot and cold hors d'oeuvres, goes well with sea fish dishes and also with savoury cheeses

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490403

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491516



Friuli D.O.C.

CABERNET FRANC



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Cabernet Franc

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 6-7 days temperature-controlled (27-28 °C)
traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS This is a wine with a strong character that stands out for its inimitable herbaceous tones, especially when very young. Aggressive in youth, in time, it becomes aristocratic and complete

PAIRINGS Full-bodied and virile, it goes well with game (venison, hare, wild boar), pork, grilled red meats

SERVING TEMPERATURE Serve at 18-20 °C

EAN CODE 8032869490038

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491394



Trevenezie I.G.T.

MALBECH



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Malbech

TRAINING SYSTEM Double arched cane, 3700 vines per hectare

VINIFICATION 6-7 days temperature-controlled (28 °C)

traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS This is a red wine with a lively ruby red colour, a vinous and characteristic bouquet, which is dry, full and sometimes soft in the mouth

PAIRINGS Suitable with cheese, pizzas and snacks, it is a good conversation wine

SERVING TEMPERATURE Serve at 18-20 °C

EAN CODE 8032869490106

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491332



Venezia Giulia I.G.T.

MERLOT



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Merlot

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 6-7 days temperature-controlled (26-28 °C)
traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS A great wine indeed, full and vigorous, rich in colour. Slightly herbaceous aroma and flavour

PAIRINGS Excellent with roasts and fried food, white and red meat stews (especially rabbit and poultry)

SERVING TEMPERATURE Serve at 18-20 °C

EAN CODE 8032869490052

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491295



Trevenerzie I.G.T.

REFOSCO



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Refosco

TRAINING SYSTEM Double arched cane, 4100 vines per hectare

VINIFICATION 6-7 days temperature-controlled (28 °C)

traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS This deep ruby red mottled with violet wine is our flagship, with a winy, fruity aroma, hints of raspberry and wild blackberry, and a smooth but decisive flavour

PAIRINGS This is a rustic, country red, very suitable for strong meat dishes

SERVING TEMPERATURE Serve at 18-20 °C

EAN CODE 8032869490045

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491387



Venezia Giulia I.G.T.

PINOT NERO



PRODUCT GROUP N/A

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Pinot Nero

TRAINING SYSTEM Double arched cane, 3700 vines per hectare

VINIFICATION Gentle maceration for 4-5 days, followed by soft pressing to extract the most colourful and soft elements at a controlled temperature (26-28 °C)

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS Fresh and fruity, with notes of blackcurrants and raspberries, it is a soft but assertive wine with a beautiful bright red colour

PAIRINGS Goes well with lean white meats but also with tasty first courses such as the “Cjarsons”, a great classic of Friulian cuisine

SERVING TEMPERATURE Serve at 18-20 °C

EAN CODE 8032869491714

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491721



Venezia Giulia I.G.T.

RIBOLLA GIALLA



PRODUCT GROUP *Autochthonous wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Ribolla Gialla

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 12-14 hours maceration on the skins at 5 °C, mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS Pale straw yellow in colour with greenish reflections, it is a wine with a characteristic, dry, citrusy flavour. The persuasive bouquet is reminiscent of acacia, chestnut, and oak

PAIRINGS Goes well with velvety soups and savoury fish dishes

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869491257

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491530



Venezia Giulia I.G.T.

VERDUZZO



PRODUCT GROUP *Autochthonous wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Verduzzo

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 2-3 days temperature-controlled (18-20 °C)
traditional maceration

MATURATION In stainless steel vats

ALCOHOL CONTENT 12% by vol.

TYPICAL CHARACTERISTICS It is a smooth and lively wine with a fine bouquet; it is slightly fruity and pleasantly aromatic

PAIRINGS Preferably enjoyed young, although it holds up well over time. Excellent with dried fruit, biscuits, and tarts

SERVING TEMPERATURE Serve at 14 °C

EAN CODE 8032869490069

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491738



Trevenezie I.G.T.

PIGNOLO



PRODUCT GROUP *Autochthonous wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Pignolo

TRAINING SYSTEM Double arched cane, 3700 vines per hectare

VINIFICATION 12-15 days temperature-controlled (28 °C)
traditional maceration

MATURATION 12 months in barrique and six months in the bottle

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS With an elegant body and soft tannin content, this is a wine with a reserved character that gets discovered slowly

PAIRINGS It pairs well with typical Friulian dishes, especially meat ones: “cjâr in padiele”, beef stew, fried chops

SERVING TEMPERATURE Serve at 20 °C

EAN CODE 8032869490182

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A



Venezia Giulia I.G.T.

SCHIOPPETTINO



PRODUCT GROUP *Autochthonous wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Schioppettino

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 9-10 days temperature-controlled (28 °C)
traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS A wine of undoubted charm, with a balanced body, pleasant and lovable, spirited and lively. When young, it has blackberry, currant and raspberry fragrances. With time it becomes rich and docile and offers almost spicy sensations

PAIRINGS Excellent with desserts, but also a great meditation wine

SERVING TEMPERATURE Serve at 18 °C

EAN CODE 8032869490120

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A

Frizzante Trevenezie I.G.T.

MOSCATO



PRODUCT GROUP *Semi-sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Moscato

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must, temperature-controlled fermentation (16-18 °C)

SPARKLING WINEMAKING Charmat method

AGEING Bottle ageing

ALCOHOL CONTENT 11% by vol.

TYPICAL CHARACTERISTICS Obtained from Moscato Giallo grapes, this wine has a very intense, persistent, and characteristic bouquet

PAIRINGS Excellent with desserts and sweets, it can be an excellent low-alcohol aperitif

SERVING TEMPERATURE Serve well chilled (8° C)

EAN CODE 8032869490137

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A



Frizzante D.O.C.

PROSECCO



PRODUCT GROUP *Semi-sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Glera

VINIFICATION Mild pressing with separation of free-run must, temperature-controlled fermentation (16 °C)

SPARKLING WINEMAKING Charmat method

AGEING Bottle ageing

ALCOHOL CONTENT 11% by vol.

TYPICAL CHARACTERISTICS Wine made from Glera grapes grown in our vineyards. Straw yellow in colour, the taste is fruity and fresh

PAIRINGS Excellent as an aperitif and between meals, goes well with appetisers and fish soups

SERVING TEMPERATURE Serve well chilled (8° C)

EAN CODE 8032869490151

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A



Vino frizzante
ROSÉ



PRODUCT GROUP *Semi-sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY Wine from red grapes

VINIFICATION Fermented without skin contact, mild pressing with separation of free-run must, temperature-controlled fermentation (16-18 °C)

SPARKLING WINEMAKING Metodo Charmat

AGEING Bottle ageing

ALCOHOL CONTENT 11% by vol.

TYPICAL CHARACTERISTICS It is a wine with a fine and intense bouquet obtained from the fermentation of red grapes without skin contact

PAIRINGS Goes well with cold and warm starters, first courses, white meat and grilled fish

SERVING TEMPERATURE Serve well chilled (8° C)

EAN CODE 8032869490144

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A





Vino spumante EXTRA DRY
RIBOLLA GIALLA



PRODUCT GROUP *Sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Ribolla Gialla

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must,
temperature-controlled fermentation (16 °C)

SPARKLING WINEMAKING Charmat method

AGEING Bottle ageing

ALCOHOL CONTENT 12% by vol.

TYPICAL CHARACTERISTICS Finely aromatic, fresh, lively
and fruity sparkling wine made from 100% Ribolla Gialla grapes
from our vineyards

PAIRINGS Perfect as an aperitif, it is also excellent as
an all-round wine

SERVING TEMPERATURE Serve at 6-8 °C

EAN CODE 8032869491240

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A



Vino spumante D.O.C. EXTRA DRY
PROSECCO



PRODUCT GROUP *Sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Glera

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must,
temperature-controlled fermentation (16 °C)

SPARKLING WINEMAKING Charmat method

AGEING Bottle ageing

ALCOHOL CONTENT 11,5% by vol.

TYPICAL CHARACTERISTICS Fruity and lively sparkling wine with
a fresh flavour, made from 100% Glera grapes from our vineyards

PAIRINGS Excellent as an aperitif, it also pairs well with soups,
plates of pasta with delicate sauces, fresh cheeses and poultry

SERVING TEMPERATURE Serve at 6-8 °C

EAN CODE 8032869490168

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A



Vino spumante D.O.C. EXTRA DRY

PROSECCO ROSÉ MILLESIMATO



PRODUCT GROUP *Sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 85% Glera 15% Pinot Nero

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must, temperature-controlled fermentation (16-18 °C)

SPARKLING WINEMAKING 60 days Charmat method

AGEING Bottle ageing

ALCOHOL CONTENT 11,5% by vol.

TYPICAL CHARACTERISTICS Distinguished by its delicate, elegantly fruity and floral bouquet. On the palate, it is fresh and fragrant and recalls the olfactory sensations

PAIRINGS Aperitif by vocation, it pairs very well with white meats, sushi, pizza

SERVING TEMPERATURE Serve at 6-8 °C

EAN CODE 8032869491592

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A

