

FRIULI VENEZIA
GIULIA
WINE AND
TASTE ROUTE
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PITINA FORMADI MELA FRANT MOST AGLIO DI RESIA
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PROSCIUTTO DI ASPARAGO GRAPPA vini del
SAN DANIELE FRICO COLLIO
MUSSET DI S. SCROPPU ACETO BALSAMICO ROSA DI GORIZIA
POLENTA BLAVE DI BROVADA STRUKI
PECCI MORTEAN PUTIZZA OLIO
SCHIE BORETO EXTRAVERGINE
DI OLIVA
JOTA
PINZA
TRIESTINA

IO SONO
FRIULI
VENEZIA
GIULIA

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YOUR GUIDE

The guide you are holding wants to be a practical and simple tool to accompany you along the Strada del Vino e dei Saporì (Wine & Taste Route of Friuli Venezia Giulia). It is organized as follows.

ALPHABETICAL ORDER

In every itinerary you will find the place in alphabetical order by municipality.



Here in our mountains: slow-moving places where you can discover the rhythms of a past life and the traditional products of the valleys among the peaks of the Friulian Dolomites and the Alps.

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Here on our hills: a vast expanse of hillside vineyards that produce excellent quality wines as well as the production area of San Daniele prosciutto.

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Here on our river: a unique mix of rural architecture, picturesque villages and green woods crossed by the Tagliamento River. A journey to discover the roots of wine, lowland wine production and exquisite traditional products.

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Here on our plain: an evocative trip to the heart of Friuli to discover the great classic flag bearers of true Friuli style and many typical osterias.

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Here on our Karst: border territory with one eye on the Adriatic Sea and the other on the rugged and fascinating plateau that frames Trieste, offers products and wines that collect the best of the cross-border tradition.

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Here on our coast: relaxation, fun, history, culture and excellent cuisine: a real dive into the authentic tastes of the coastal area.

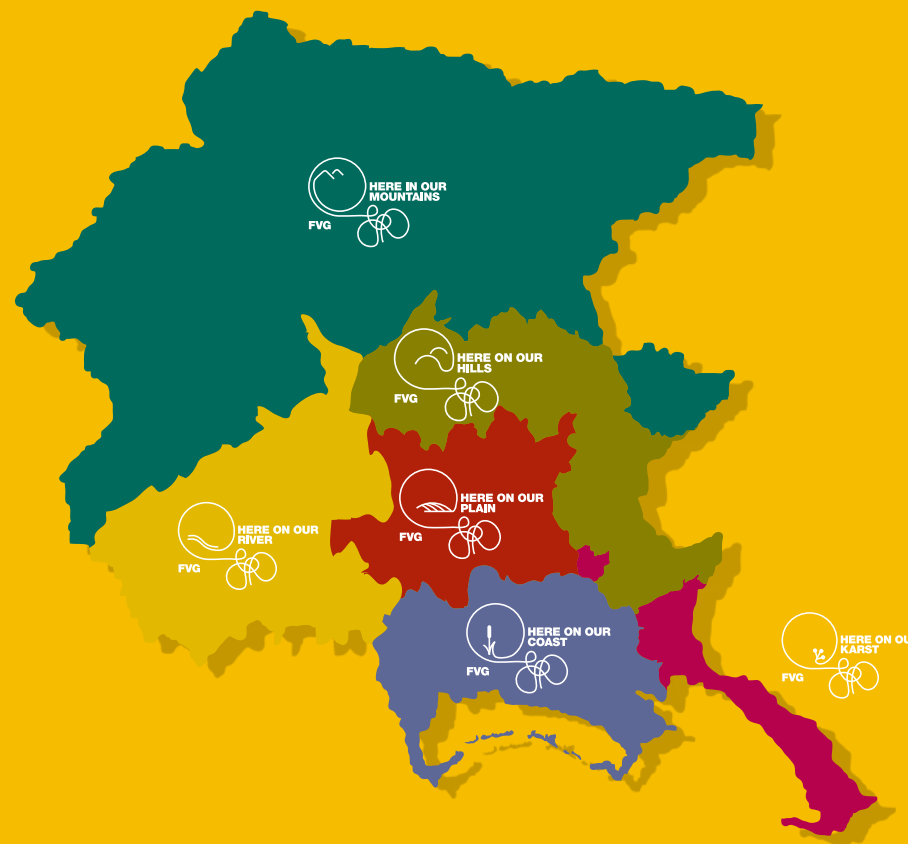
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Tours & Experiences: excursions, experiences, and services linked to the regional territory's food and wine scene.

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STRADA VINO E SAPORI
FRIULI VENEZIA GIULIA



Six experiences are offered to help the region and meet the producers and their excellent offerings. This is all possible here in Friuli Venezia Giulia, thanks to the **Strada del Vino e Saporì** (Wine & Taste Route of Friuli Venezia Giulia).





I invite you along the itineraries of the wine and taste route

I am the official guide of the Friuli Venezia Giulia Wine and Taste Route and it will be my pleasure to take you on a discovery tour of the products, traditions and recipes of a geographically very diverse region featuring mountains, hills, plains and a coastline on its small territory. The hospitality industry, the businesses, the wineries and the produce that this diversity has helped create, provide the theme of our journey.

History has seen this borderland become the home of a multitude of ethnic groups with diverse origins and traditions, whose values and traditions have blended to form the foundation of today's regional culinary offering. A diverse and enticing offering, steeped in a rich agricultural heritage, where necessity spurred creativity - as was the case in many other Italian regions - adding over time to the vast and unique culinary tradition of Friuli Venezia Giulia.

We divided this route into six different areas with the goal of inspiring travellers with a tool capable

of providing different experience suggestions each time, enabling them to explore each facet of these lands with constantly renewed interest and curiosity.

We start our tour in Friuli's mountains and Alpine valleys, which include the **Natisone Valleys**, which offer tours exploring the celebrated wild herbs, cheeses and sweets. We then head towards the rolling hills located between the mountains and the towns of **San Daniele del Friuli, Cividale del Friuli, Cormons** and **Gorizia**, following an itinerary that passes through some of the most renowned DOC wine districts in the Northeast, as well as the ham producing district of San Daniele, whose prosciutto enjoys worldwide iconic status. A few kilometres from here we move into the third area, the plain, which features the city of **Udine** and its surrounding communities, to feast on specialties such as cheese-based frico, local pork dishes and the delicate flavour of the **Tavagnacco asparagus**. Moving on, we reach the fourth area of our tour, the **Karst** plateau and the gastronomy of **Trieste**, characterised by dishes steeped in the culinary tradition of the Austro-Hungarian Empire. Next we will be travelling to Western Friuli, with its many rivers and its traditions that show the influence of neighbouring Veneto. Last but not least, the Riviera and the **Adriatic** coastline, where fish, crustaceans and molluscs are freshly caught every day, thus providing the main ingredients for a cuisine that strives to highlight the natural flavours and scents of seafood.

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Wine, Spirits & Beer



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Skiing, hiking and gourmet experiences: the mountains of Friuli Venezia Giulia are a treasure trove of delights just waiting to be discovered. From the **Natisone Valleys** to **Val Canale**, from **Canal del Ferro** to **Tarvisio**, from the area of the **Livenza**



foothills. There are countless itineraries on offer with a broad range of landscapes, environments and traditions. With us in



the mountains, you can discover and taste a variety of different cheeses and dairy products, from cow, goat and sheep, all



produced on small family farms a long-standing tradition of cheese-making. From the renowned **Montasio PDO** cheese, to the unmistakable and characteristic **malga cheeses from the alps**, to **Formadi Frant**, a **smoked Carnic ricotta cheese**, essential for **pumpkin gnocchi** or as a garnish



for the delicious Carnic dish, **cjarsons**. In these mountains, thanks to careful and non-invasive farming, the biodiversity of wild herbs is one of a kind the world over. Great chefs like Gianni Cosetti

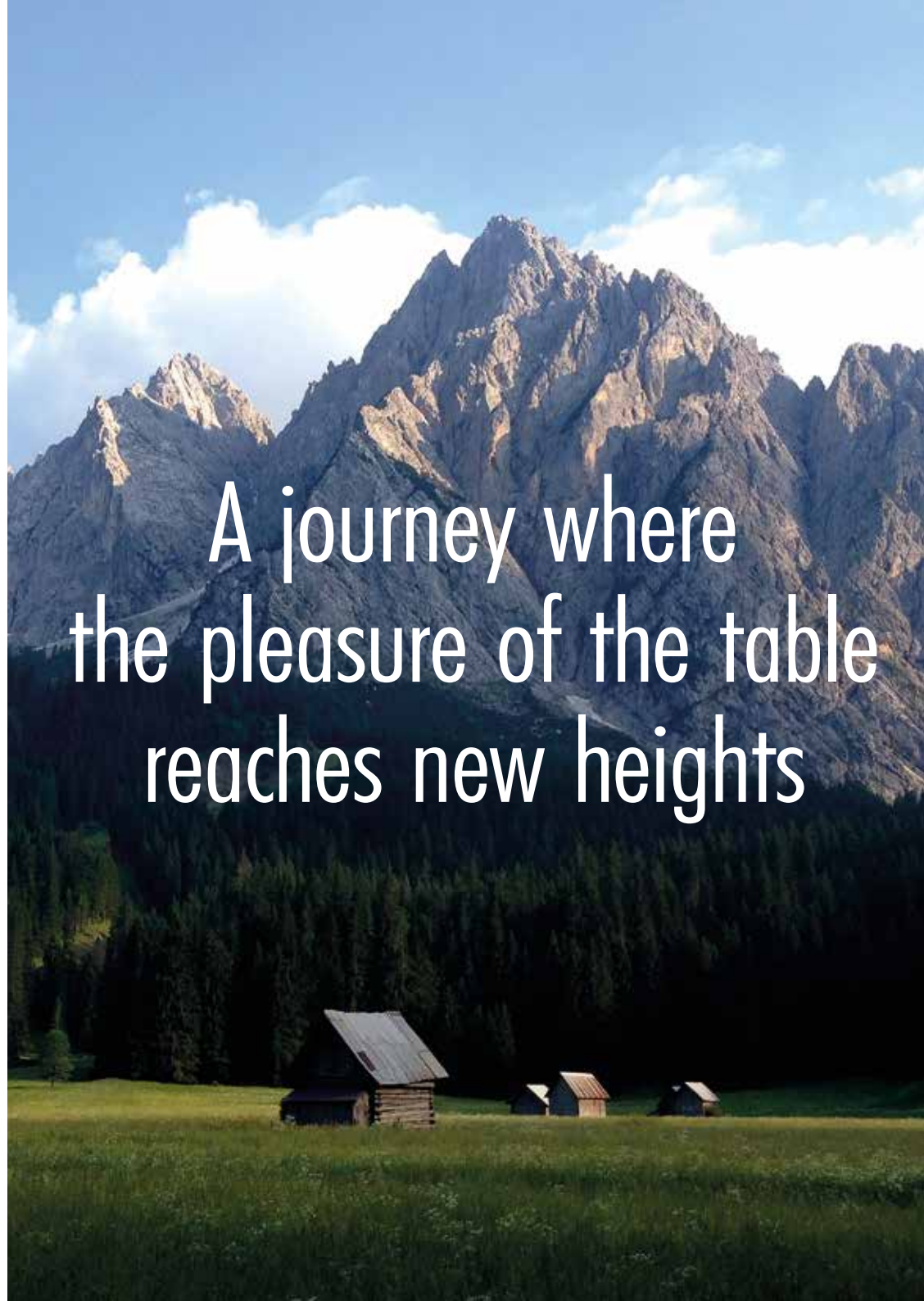
have created wonderful recipes with these herbs; recipes that are now being revisited by younger chefs. As you travel on your journey through



flavour and taste, do not miss typical, specialties like **Prosciutto di Sauris**, **Pitina**, **Varhackara**, **Pan di Sorc**, **Radic di mont**, **Garlic of Resia** and **Gubana**, the sweet cake of the Natisone Valleys, served with a drop of **Friulian grappa** for visitors looking to fully enjoy it all!



A journey where the pleasure of the table reaches new heights





Arba
Piazza IV Novembre, 1
33090 Arba PN
T. 0039 338 444 9192
nadiaferrarin@gmail.com

Locanda Da Nati

Local cuisine

🕒 Tue-Wed, Sun: 9.30-15

Thu-Sat: 9.30-15 / 18-23, Sun: 10-15

Closed: Mon

— PRICE RANGE: € 20-30

— COVERS: 30 inside; 30 outside

— LANGUAGES: EN; DE



The Locanda B&B Da Nati is a splendid historic house located in the heart of the picturesque village of Arba, in the province of Pordenone. This welcoming family-run establishment offers a warm and authentic atmosphere, perfect for experiencing the tradition and tranquillity of the Friulian Dolomites. The locanda features a large and beautifully maintained garden, ideal for relaxing outdoors, sipping a delicious glass



of local wine and enjoying time with friends in an intimate environment. The menu offers a variety of local Friulian specialties, especially meat and fish dishes. The chef uses fine quality, fresh ingredients, mostly locally sourced. Locanda Da Nati also has rooms for visitors who are looking for a truly all-round and authentic Friulian experience.



Arba
Piazza IV Novembre, 14
33090 Colle di Arba PN
T. 0039 0427 930 19
grappolodoroarba@gmail.com

Osteria Grappolo d'Oro

Local cuisine

🕒 Mon, Tue, Sun: 10.30-14.30;

Wed-Sat: 10.30-14.30 / 19-22

Closed: Mon

— PRICE RANGE: € 30-40

— LANGUAGES: EN; RO



Located in Arba, a village that may owe its name to the green of its intense vegetation, and which lies between the Cellina and Meduna rivers, the Grappolo d'Oro is a tavern with a rich history: the house dates back to 1880, the marble grit floors and the entrance hall mosaic date back to 1885. A typical example of 'osteria friulana'



(Friulian traditional restaurant), complete with its fogolar in the central section of the establishment, this restaurant gives its revisited traditional cuisine the pride of place. A chef who is passionate about local cuisine and who loves to fill his dishes with local produce that he uses to create a modern menu designed to raise awareness around the outstanding local ingredients that are at the heart of his painstaking quest for the best raw materials.



Aviano
Via della Centrale, 2
33081 Giais di Aviano PN
T. 0039 339 139 8900
info@birrificioagro.it

Birrificio àgro

🕒 Thu, Fri: 17-21;

Sat, Sun: 10.30-13.30 / 17-21

Closed: Mon-Wed

— TASTINGS: 50 people

— PRICE RANGE: € 11-20

— LANGUAGES: EN; ES



A modern agricultural brewery, equipped with a plant capable of producing a craft beer of excellent quality. It is also an Agro-pub, where customers can taste the beers on the list, together with a selection of local food products, which are the result of the great passion that the two friends who own the àgro brewery have for their land. The project began in 2016 when the owners took over some fields from their parents using some for crop farming, and others for orchards and even a snail farm. Today the company independently produces the barley for brewing that is malted and then stored until the moment of use in the preparation of delicious àgro craft beers.



PRODUCTS

BEER: Lager, American Pale Ale, Red Ale, Seasonal Beers

Platter of cold cuts and cheeses, stuffed toast bread, Frico, Apple juice.



Aviano
Via Vittorio Veneto, 45
33080 Aviano PN
T. 0039 0434 651 330
linda@latteriadiviano.it

Latteria di Aviano

🕒 Mon-Sat: 7.30-12.30 / 16-19
Sun: 8.30-12
___ LANGUAGES: EN



The alarm clock always goes off early on cold winter mornings but also on sparkling summer ones. The glorious spectacle of dawn rewards the efforts of the early riser



alongside the sweet scent of warm milk which every morning welcomes him at the dairy. The eyes take in the whiteness of the milk in the boilers, and the hands feel the heat of the fire. The magic of transformation begins. The curd breaks and becomes like clay in the hands of the sculptor, who models it with his hands and heart. Located at the foot of Monte Cavallo, in the foothills of Pordenone, this dairy produces a wide range of cheese using only local milk, thus ensuring the manufacturing of 100% Friuli products.

PRODUCTS

Cow, buffalo and goat cheeses, Montasio P.D.O. - Protected Designation of Origin, goat caciotta and ricotta cheese. Variations of Frico - cheese dish with potatoes, formadi frant cheese.



Aviano
Via Trieste, 74 - Fraz. Marsure
33081 Aviano PN
T. 0039 338 831 6216
info@latteriamarsure.it

Latteria Sociale Marsure

🕒 Mon-Sun: 7.30-12.30 / 16.30-19.30



The Marsure Cooperative Social Dairy is located in the village of the same name in the municipality of Aviano, in the province of Pordenone, not far from the Friulian Dolomites. It is a small enterprise, committed to upholding the local cheese-making tradition, its history and craftsmanship, aimed at preserving the aroma of milk. The company was founded in 1922 when the townspeople realised that they needed to process all the milk that each family produced. The dairy is now supplied by three farms, all located in the village, ensuring a strong link with the local area and total traceability of every 0-kilometre product. Processing is



carried out entirely with raw milk, ensuring the creation of a unique, distinctive product that embodies and adds value to the local area.

PRODUCTS

Sale of typical products, guided tours and tastings.



Caneva
Via Col De Fer, 14
33070 Caneva PN
T. 0039 0434 799 467
info@rivecoldefer.it

Rive Col de Fer

🕒 Mon-Sat: 8.30-13 / 14-19
Sun: 8.30-12.30
___ TASTINGS: *by reservation only*
40 people
___ VISITS: *by reservation only*
___ SIZE: 11 hectares
___ ANNUAL PRODUCTION: 20.000 bottles
___ LANGUAGES: EN



Located in the enchanting heart of Caneva, in the foothills of the Pordenone area, Rive Col de Fer is an authentic oenological jewel, founded in the early 1980s on land that bears traces of the region's Roman past. Run with love and passion by the family, the winery covers 11 hectares of hilly vineyards, where every stage of production, from the careful cultivation of the vines to the exclusively manual harvest, reflects a genuine commitment to quality and tradition. The wines of Rive Col de Fer, including the red Merlot, Cabernet Sauvignon and Refosco dal Peduncolo Rosso, as well as the white Malvasia, Prosecco, Manzoni and the precious "Verdiso" - an indigenous wine that had almost disappeared - embody the essence of a unique territory that doesn't exist anywhere else in the world. In addition to the exceptional quality of its products, Rive Col de Fer offers its visitors a truly authentic experience. You will be able to explore the cellars and vineyards accompanied by the friendly owners, who invite you to join them and taste their products. Every visit becomes an opportunity to experience the magical setting of this truly special place. Rive Col de Fer is not just a winery, but a true ambassador for the tra-



ditions and beauty of the foothills of Pordenone. Discovering Rive Col de Fer means discovering the oenological excellence and authenticity of Caneva, which can be found in every sip of its distinctive wines.

PRODUCTS

WHITE WINES: Verdiso, Manzoni Bianco, Malvasia, Arabis, Dorà

RED WINES: Refosco dal Peduncolo Rosso, Merlot, Cabernet Franc, Cabernet Sauvignon, Bakù.

SPARKLING WINES: Prosecco, Birbo - brut sparkling wine.



Cavasso Nuovo
Via A. Moro, 3
33092 Cavasso Nuovo PN
T. 0039 348 661 1047
agricolacarpenido@gmail.com

Azienda Agricola Gianni Carpenedo

🕒 Tue-Fri: 16-20; Sat, Sun: 8-20
reservation required
__ LANGUAGES: EN



The company's core activity is the cultivation of the Red Onion of Cavasso Nuovo (Slow Food presidium), a product with precious organoleptic properties sold in the unmistakable traditional braids. Its characteristic sweet and delicate flavour makes this onion unique compared to other varieties. The family-run company has expanded its production to grow other native vegetable and fruit varieties such as pumpkins, heritage apples, and nuts.



PRODUCTS

Red Onion and Plum Compote, Red Onion and Orange Compote, Sweet and Sour Red Onion, Red Onion and Tomato Sauce, Cheese With Onion, Frico With Red Onion



Enemonzo
Via di Sotto, 5
33020 Enemonzo, UD
T. 0039 333 641 8854
birracasamatta@libero.it

Birrificio Artigianale Casamatta

🕒 Tue-Fri: 16-22; Sat, Sun: 11-22
Closed: Mon
Open on all public holidays 11 -22
except for Christmas and New Year's Day.
🕒 Beer Shop: Tue-Sun: 11-15
Winter: Tue-Sun: 16-20
__ TASTINGS: 50 people
__ VISITS: by reservation only
__ ANNUAL PRODUCTION: 400 hectolitres
__ PRICE RANGE: € 11-20
__ LANGUAGES: EN



This artisan brewery began in Enemonzo (UD), a village with little more than 1,000 inhabitants at the foot of the Carnic Alps. A land of spectacular villages and good folk dedicated to their work and deeply rooted in tradition. The brewery operates



a modern production plant with a capacity of 5 hectolitres, which was constructed by an Italian company, a series of 6 fermenters/ripening tanks, and a cold room for storing beer in both bottles and kegs. Their passion turned something that started out of fun into a business driven

by a constant willingness to learn and expand its expertise, fostering a brewing culture based around experimentation and innovation. During the brewery tour, participants will discover all stages of the production cycle, from processing the raw materials to transferring them in to the tanks and the last fase, the packaging. After tasting, each person will receive a glass with his coaster as a souvenir.

PRODUCTS

CLASSIC BEERS: Splip, Double Fradi, Florian, Tipa, Vox Populi, With a drop of gas. Seasonal beers: Ciaspola, San Bortul, Regalia, Siesta.



Erto e Casso
Via 9 ottobre 1963, 32
33080 Erto e Casso PN
T. 0039 339 466 2996
trattoriajulia@libero.it

Bar Trattoria Julia

Local cuisine

⌚ Mon-Fri: 7.30-14.30; Sat, Sun: 7.30-21

Closed: Wed

___ PRICE RANGE: € 20-30

___ COVERS: 53

___ LANGUAGES: EN; DE



Since 1980 Trattoria Julia has welcomed its guests with the warm hospitality that has always characterised this region and its people. Three generations later, this authentic piece of Friuli continues to open its doors, year after year, creating



traditional, local dishes whilst always paying careful attention to the provenance of all their selected and seasonal ingredients. Located in Erto, the last municipality in the north-west of the region, the area is full of wild herbs from the Friulian Dolomites, cheeses, game and pestith (macerated turnips typical of Valcellina). The dishes are true and delicious examples of Friulian excellence using high quality, simple yet extremely precious ingredients. The cuisine also offers gluten-free dishes for those with intolerances or celiac disease. The products are available in practical, takeaway packages that will help you recreate the atmosphere, flavours and aromas of our mountains at home.



Forgaria nel Friuli
Via C. L. Lualdi, 8
33030 Forgaria nel Friuli UD
T. 0039 328 685 4765
info@birragarlatticosta.it

Birra Garlatti Costa

⌚ Sun-Fri: by reservation only; Sat: 10-12.30

___ TASTINGS: 30 people

___ ANNUAL PRODUCTION: 500 hectolitres

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN



The Garlatti Costa brewery was founded in Forgaria in Friuli, inspired by the passion and experience gained in the world of craft beer. The crystal-clear water used in the production of the beers flows in this area, marked by the pristine and uncontaminated nature of the Val d'Arzino



valley. Since 2014, the brewery has also been a farm, committed to the cultivation of barley for its beers. The rediscovery of ancient brewing traditions is coupled with the influence of the great German, English

and Belgian schools. All this is blended with Italian tastes to create a truly unique and innovative style. The goal of the brewery is to create an artisan product, packed with flavour and ready to satisfy a knowledgeable and appreciative clientele. For this reason, new recipes are constantly being experimented with, incorporating ingredients typical of the Region. The result is an elegant beer with a lively character, which evolves over time and features subtle variations from brew to brew, typical of an authentic craft brewing process. The beers have a clean, dry finish that also leaves pleasant sensory impressions. At the brewery, you can purchase bottled beers and taste the selection on tap, while discovering the result of a brewing philosophy that unites tradition, innovation and a heartfelt passion for good things.

PRODUCTS

CLASSIC: Opalita, Lupus, Liquidambra, Orzobruno; Orodorzo, Rudolph.

SPECIAL: Flag, Rubens; Tilt.

FUNKY: SeM, Refrain, Slap, JaB.



Forni di Sopra
Via Nazionale, 14
33024 Forni di Sopra UD
T. 0039 347 355 5197
info@birrificiofoglierba.it

Birrificio Foglie d'erba

- ① Tue-Sun: by reservation only
with 5 days notice
Closed: Mon
- ① Beer Shop: Tue-Sun: 15.30-18.30
- ① Pizzeria: Mon-Sun: 11-15:30 / 17-2
- ___ VISITS: *from 5 to 10 people*
- ___ VISIT COST: € 5 per person
- ___ PRICE RANGE: *up to € 10*
- ___ LANGUAGES: EN



The Foglie d'Erba craft brewery is in Forni di Sopra, in the Friuli Dolomites. Here, under the watchful eye of master brewer Gino Perisutti, several brew specialities are created by selecting the best raw ingredients without carrying out micro-filtration, pasteurization or other procedures that could increase the life of the product but decrease its organoleptic characteristics and freshness. The company is very environmentally conscious, and hot water is obtained through a boiler powered by sawdust from a nearby carpentry, drastically reducing gas consumption. Visitors can take part in guided tours with tasting. They take you through the entire production process starting from the milling of raw ingredients,



then moving on to the brewing and storage of beer in fermentation tanks up to the bottling and labelling.

PRODUCTS

Hot Night at the Village - Robust Porter;
Just Kids; Babél; Hopfelia; Freewheelin';
Nadal 2020.



Lusevera
Loc. Pian dei Ciclamini
33010 Lusevera UD
T. 0039 348 769 0918
T. 0039 346 587 7538
info@rifugiopiandeiciclamini.it

Rifugio Pian dei Ciclamini

Local cuisine

Summer season:

- ① Mon-Sun: 8-23
mid-September to early June
times are subject to change
- ___ COVERS: 60 inside; 100 outside
- ___ PRICE RANGE: € 20-30
- ___ ACCOMMODATION: *Rifugio Pian dei Ciclamini*
- ___ LANGUAGES: EN; ES



In the heart of the Julian Prealps Park and the UNESCO MAB reserve, a new



mountain hut is home to ancient traditions. The Mountain Hut is accessible and sustainable, and suitable for children and families, hikers and pilgrims, climbers and cyclists, motorcyclists and campers. The restaurant offers genuine traditional dishes from Friuli in a rustic mountain style and it is always open in summer. The polenta is cooked in the "old style" on the cauldron, and, for Frico, the best types of cheese are selected from mountain dairies. Each dessert is prepared using family recipes.

www.rifugiopiandeiciclamini.it



Montereale Valcellina
Viale Stazione 26,
33086 Montereale Valcellina PN
T. 0039 0427 540 228
T. 0039 349 305 9578
info@casavalcellina.it

Casa Valcellina

Italian cuisine

- ① Wed-Sat: 12-14 / 18-21.30; Sun: 12-16
Closed: Mon, Tue
- Open: Christmas, Easter, August 15th 12-16;
New Year 20-3; Saint Valentine 18.30-23
- ___ PRICE RANGE: € 30-40
- ___ COVERS: 70 inside
- ___ ACCOMMODATION: *Casa Valcellina*
- ___ LANGUAGES: EN; RO



Casa Valcellina is a restaurant and hotel located in the mountains surrounding Pordenone. They offer simple and tasty Friulian cuisine, which emphasises the flavours of the land; the varied menu offers



meat and fish specialities and typical dishes such as Frico. It is also a hotel with 9 rooms in which to spend the night, and explore the area surrounding Montereale Valcellina, also suitable for families with children. Guests who wish to stay longer are offered a suite with all the necessary comforts for a pleasant stay.

www.casavalcellina.it

www.birrificiofoglierba.it



Polcenigo
Via Pordenone 51
33070 Budoia PN
T. 0039 349 368 0586
luppolverdedipolcenigo@gmail.com

Luppolo Verde di Polcenigo - La Birreria

🕒 Fri-Sun: 17.30-21

Closed: Mon-Thu

___ TASTINGS: 40 people,

___ VISITS: by reservation only

___ PRICE RANGE: up to € 10

___ LANGUAGES: EN



Luppolo Verde di Polcenigo – La Birreria is a young agricultural company established in 2017 and led by Federico Comel, a passionate agronomist who has chosen to transform his experience and knowledge of the territory into a unique brewing project. The company directly grows the hops and other ingredients used for production (barley as well as a small production of malt), ensuring a short and genuine supply chain. The project stems from years of study and observation of the area and is enhanced by the analysis of the most suitable hop varieties, thanks also to research conducted both at the regional and the international level. The result is a beer that speaks of a deep connection with the land and continuous search for quality and genuineness. This company is located in Polcenigo, a town of great environmental, natural and cultural value, nestled at the foot of the Friuli Dolomites – a UNESCO heritage site close to the Gorgazzo springs. Polcenigo It has been awarded the Borghi più belli d'Italia label, a recognition of its



beauty and genuineness. Visitors can be guided through experiences in the hop garden (season and weather permitting), the brewery and the beer shop. The tour end with a tasting of 5 types of beer.

PRODUCTS

Blonde beer, blanche, APA, gluten free, IPA, Porter, Imperial Stout.



San Pietro al Natisone
Zona Industriale
33049 San Pietro al Natisone UD
T. 0039 331 100 9370
T. 0039 0432 716 344
visite@birragjulia.it

Birrificio Gjulia

🕒 Mon-Fri: 8-12 / 13-17

Closed: Sat, Sun

___ TASTINGS: 25 people

___ ANNUAL PRODUCTION: 3.000 hectolitres

___ LANGUAGES: EN



Gjulia Agricola Artigianale Beer is the brainchild of brothers Marco and Massimo Zorzettig, who were inspired by their family's long-standing agricultural and winemaking heritage. The brewery is located in San Pietro al Natisone, where the pure water of Mount Mia, mixed with the cereal from their own fields, becomes a prime ingredient of their quality beer. The company is entirely independent from an energy point of view thanks to the autonomous production



of electricity from renewable sources. The beers are high fermentation and are pro-

cessed by the handcrafted method, without filtration and pasteurisation. The wind rose found in the Gjulia brand identifies the beers produced: the North stands for the Blonde, the East for the Weizen, the South for the Black and the West for the Amber.

PRODUCTS

CLASSIC: Nord, Est, Sud, Ovest, Helles Joy.
ITALIAN GRAPE ALE: Ribò, Grecale, Kristall.
SPECIALS: IOI Gluten Free, Ipa, Nostrana Biologica, Barley Wine - Distillato di birra San Peter.



San Pietro al Natisone
Via Alpe Adria, 81
33049 San Pietro al Natisone UD
T. 0039 0432 727 052
info@gubanedorbolo.com

Dorbolò Gubane

🕒 Mon-Sat: 7-19
Closed: Sun
Visit by reservation only with 15 days notice
— VISITS: 20 people
— LANGUAGES: EN; DE; ES



The widow of Antonio Dorbolo was already preparing her Gubane cakes in the family oven in the 1930s. Her skill was such that she was nicknamed “Antonietta Hubanciarza”, or “that of the hubanze (Gubane)”. The success was such that in 1955, she decided to share her cakes with everyone, founding the Dorbolo Gubane. Today, the third generation carries on the tradition, still following the original recipe.

PRODUCTS

Local pastries as gubana, strucchi, focacce, biscuits.



San Pietro al Natisone
Via Algida, 63
33049 San Pietro al Natisone UD
T. 0039 0432 727 234
info@gubanadellanonna.com

La Gubana della Nonna

🕒 Tue-Sun: 9-13 / 15.30-19.30
Closed: Mon
🕒 Shop: Tue-Sun: 9-13 / 15.30-19.30
— TASTINGS:
20 standing; 15 seated
— LANGUAGES: EN; SL



Time seems to have stopped in Azzida, on the slopes of the Matajur, where since 1999, the Gubana della Nonna pastry workshop has been located. The products offered are born from the desire to keep alive the ancient traditions through careful research in the Natisone valleys, consulting the women who made homemade Gubane



and Strucchi, with the intent not only to capture the essence of these typical cakes of the region but to be able to codify a recipe once passed down “by word of mouth”. The rest of the production is also based on recipes acquired thanks to research or lucky encounters.

PRODUCTS

Gubane, Strucchi, Biscotti, Cake, Salad cake, Crostate, Focacce and trecce, Strudel, Plum-cake, Salad Plum-cake, Muffin.



Sappada
Borgata Palù 96
33012 Sappada UD
T. 0039 0435 469 585
info@ristorantemondschein.it

Ristorante Mondschein

Gourmet cuisine
🕒 Tue-Sat: 12-15 / 19-22; Sun: 12-15
Closed: Mon
— COVERS: 50 inside; 40 outside
— PRICE RANGE: over € 40
— LANGUAGES: EN



Surrounded by the Dolomites and housed in what was once a beautiful mountain hut at the foot of the slopes, the Mondschein is located at 1,250 metres high. The cuisine combines the excellence of raw ingredients with experimentation and tradition. The attention to detail and a warm welcome are the business card of the restaurant.



The local recipes are interpreted with contemporary elegance by chef Marco Da Rin Bettina. An egg cooked at 65 °C. With champignon mushrooms, crunchy pork cheek and emulsion of Saurnschotte - a local fresh cheese - and an example of its style. Extensive wine list, with well-known labels and small “sought after” producers, up to gentian digestives and Nonna Ines, which proposes a recipe handed down from 4 generations. 9-hole golf course for summer and snowmobile tours in winter complete the experience.



Sauris
Sauris di Sopra, 50
33020 Sauris UD
T.0039 0433 866 314
info@zahrebeer.com

Zahre Beer

🕒 Mon-Fri: 9-12 / 13.30-17

Closed: Sat, Sun

Tours by reservation only

___ TASTINGS: 20 people

___ ANNUAL PRODUCTION: 50.000 bottles

___ PRICE RANGE: up to € 10

___ LANGUAGES: DE



Zahre Beer is a craft beer that embodies all the character of a very unique territory. Zahre is the old name of Sauris, a Municipality in the upper Lumiei Valley, which is renowned for its traditional



villages: one of the most uncontaminated and fascinating places in Carnia, at an altitude of 1,400 metres above sea level. This is where Sandro and Massimo Petris decided to make a dream come true: i.e. turning their passion for craft beer into a unique product that tells the story of the land where they were born and where they live. Pure and traditional brewing makes Zahre Beer something that goes well beyond ordinary beer.

PRODUCTS

Craft Beer



Sequals
Via Strada di Sequals, 15
33090 Sequals PN
T. 0039 0427 932 91
info@fernandacappello.it

Tenuta Fernanda Cappello

🕒 Tue-Sat: 10-13 / 15.30-20; Sun: 10-13

Closed: Mon

___ TASTINGS: by reservation only

80 people

___ VISITS: by reservation only 80 people

___ SIZE: 126 hectares

___ ANNUAL PRODUCTION: 1.000.000 bottles

___ PRICE RANGE: up to € 10

___ LANGUAGES: EN



The Tenuta Fernanda Cappello is part of the Controlled Designation of Origin Friuli Grave area. Located at the foot of the



Friulian hills at Sequals, the estate benefits from the protective presence of the calm and imposing Alps. It stands on alluvial land and the terrain consists of a poor and skeletal expanse of limestone-dolomite rocks. The area is characterized by a dry climate and affected by the alpine breeze coming from the Val Tramontina. A climate and context that yields a harvest of healthy grapes even if the rains fall abundantly

throughout the year. These rains allow the stones to release their mineral content that the grapes capture and that the strong thermal excursions enhance, giving the wine the aroma and bouquet specific to this area. The vineyard and the cellar are equipped with the most modern technologies to bring out the grapes' intrinsic qualities, thus enhancing the quality of the wine. The owner, an architect who abandoned his profession to devote himself to this passion, leads the company with dedication and competence gained on the job. You can visit the wine cellar, taste the wines and the typical dishes of the area.

PRODUCTS

SPARKLING WINES: Prosecco Extra Dry, Prosecco Brut, Ribolla Gialla Spumante Brut

WHITE WINES: Ribolla Gialla, Friulano, Pinot Grigio, Pinot Bianco, Pinot Bianco, Traminer Aromatico, Sauvignon, Chardonnay.

RED WINES: Refosco Peduncolo Rosso, Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Nero.



Stregna
Fraz. Dughe, 14
33040 Stregna UD
T. 0039 0432 724 177
caterina.dugaro@gmail.com

La Casa delle Rondini

Agriturismo

⌚ Fri: 19-22; Sat, Sun: 12-14 / 19-22
Closed: Mon-Thu
— COVERS: 55 inside; 25 outside
— PRICE RANGE: € 20-30
— LANGUAGES: EN; SL



“La Casa delle Rondini” was founded in 2007 thanks to the passion of the Dugaro family for their land of origin, using the former stable as accommodation, here, the culinary tradition and local products are proposed in accordance with the seasons. The company is also dedicated to cultivation and livestock. A large terrace offers a suggestive view of the valley and the nature in which the farm is immersed. There are interesting excursions for guests through the woods and small villages of this corner of Friuli.



Sutrio
Via I Maggio, 5
33020 Sutrio UD
T. 0039 0433 778 692
info@osteriadaalvise.it

Osteria Da Alvise

Local cuisine

⌚ Thu-Tue: 11-30-14.30 / 19-22.30
Closed: Wed
— PRICE RANGE: € 30-40
— COVERS: 60 inside; 30 outside
— LANGUAGES: EN; DE



For more than 20 years, the Osteria da Alvise has been delighting its guests with its warm atmosphere, combining its love for Carnia and its traditions with a homely welcome. The tavern opened in 1994



and it soon became the beating heart of the village, followed shortly after by afterwards the restaurant, reflecting the passion for traditional cuisine. To complete the experience, the hotel features nine comfortable rooms and two spas, allowing guests to fully immerse themselves in the traditions of Sutrio.



Taipana
Loc. Zore
33040 Taipana UD
T. 0039 333 458 1123
info@zoreformaggi.it

Azienda Agricola Zore

⌚ Mon-Sun: 9.30-12.30 / 15.30-18.30
— LANGUAGES: EN



The farm raises about 100 chamois goats that are brought to pasture from May to October. The certified organic pastures are managed in rotation thanks to a mobile fence. A technique that allows goats to al-



ways have fresh and abundant food. The transformation of milk into dairy products of high nutritional and organoleptic qualities takes place by hand. All the phases of milk processing, from processing to ageing, are carried out manually without adding preservatives and additives.

PRODUCTS

Fresh and ripened goat's cheese: formaggella, latteria Zore, stracchino, soft goat's cheese, robiola, charcoal covoni. Fresh, seasoned and smoked goat's ricotta.



Tramonti di Sopra
Loc. Borgo Titol, 1
33090 Tramonti di Sopra PN
T. 0039 345 244 9541
T. 0039 0427 869061

Borgo Titol

Local cuisine

⌚ Tue-Sun: 11-21 by reservation only
Closed: Mon
Open: from June to September
— PRICE RANGE: € 20-30
— COVERS: 60 inside; 100 outside
— ACCOMMODATION: Borgo Titol
— LANGUAGES: EN; FR



In the small village of Tramonti di Sopra close to the beautiful Emerald Green Pools in the area of Pordenone, you will find the Borgo Titol. In the traditional restaurant, you can taste homemade products, from cured meats such as Pitina PGI to local cheeses such as salted cheese and the “Formai del Cit”. The products are genuine and tasty, with all the flavour of the Friulian mountains. From here, you can quickly access the paths leading to the Emerald Green Pools, or the Path of the Furnaces, to enjoy the wonder of the surrounding



nature, which is made even more beautiful by the views over the Friulian Dolomites.

PRODUCTS

Products can be bought in their shop.



Venzone
Via Canal del Ferro, 28
Loc. Stazione Carnia
33010 Venzone UD
T. 0039 0432 978 013
info@hotelcarnia.it

Hotel Ristorante Carnia

Gourmet cuisine

🕒 Mon-Sun: 12-14 /19-22

— PRICE RANGE: € 30-40

— COVERS: 90 inside

— LANGUAGES: EN; DE; FR



Located at the foot of the mountains, at the confluence of the Fella and Tagliamento Rivers and along the Alpe Adria Cycle Route, the Hotel Ristorante Carnia is just 5 kilometres from the medieval town of Venzone. Managed by the Treppo family, it offers a relaxing environment with wooden furnishings and natural light. The cuisine ranges from traditional Carnic dishes to innovative seafood proposals, always respecting seasonality and the Italian tradition. The quality of the welcome and service is a constant feature, with particular attention paid to the atmosphere at the table. A wide selection of wines, especially from Friuli Venezia Giulia, is also available to complement every meal.



Venzone
Piazza Municipio 14,
33050 Venzone UD
T. 0039 349 340 1437
pasticceriaaltritempi@gmail.com

Pasticceria d'Altri Tempi

Gastronomy

🕒 Tue-Sun: 8-19

Closed: Mon

Also open during on festivities 8-19

— PRICE RANGE: up to € 20

— LANGUAGES: EN; DE; FR



In Venzone, which features in the list of Italy's Most Beautiful Villages, Master Pastry Chef Vincenzo Aiello and his team have been baking sweet delights since 2013, catering for every taste and preference.



Pasticceria d'Altri Tempi is also an artisan ice cream parlour and chocolate shop! They hold the Guinness World Record for the largest Tiramisu, which you can enjoy in its cute “mini” version. Everything is created with passion in the pastry shop's see-through laboratory, from ice cream cones to the “Sweet Venzone” cake with almond flour and lemon cream, or the “Cyclist's Candy Bar” with hazelnuts, almonds, honey and dark chocolate. You have to give in to temptation from time to time.

PRODUCTS

Patisserie products, artisan gelato and pastry cones, chocolates.





History and art mark the territory of the hills of Friuli Venezia Giulia with locations that are well worth the visit. These include **Cividale del Friuli**, **Cormòns**, **Gorizia** and **San Daniele del Friuli**. The beauty of the



land that surrounds you will rival the quality of its food and wine, leaving the traveller spoilt for choice between appreciating the landscape or pausing to satisfy their palate with deliciously, exciting wines and unforgettable local dishes. In these hills, the land, the climate and the producers' knowledge have



combined to create wines that could only be made here. Outstanding whites envied the world over, as well as reds of great depth,



plus the famous **Picolit** and orange wines fermented by macerating the must on the skins. Choosing which wine to pair with your **Prosciutto di San Daniele** or **Rosa**



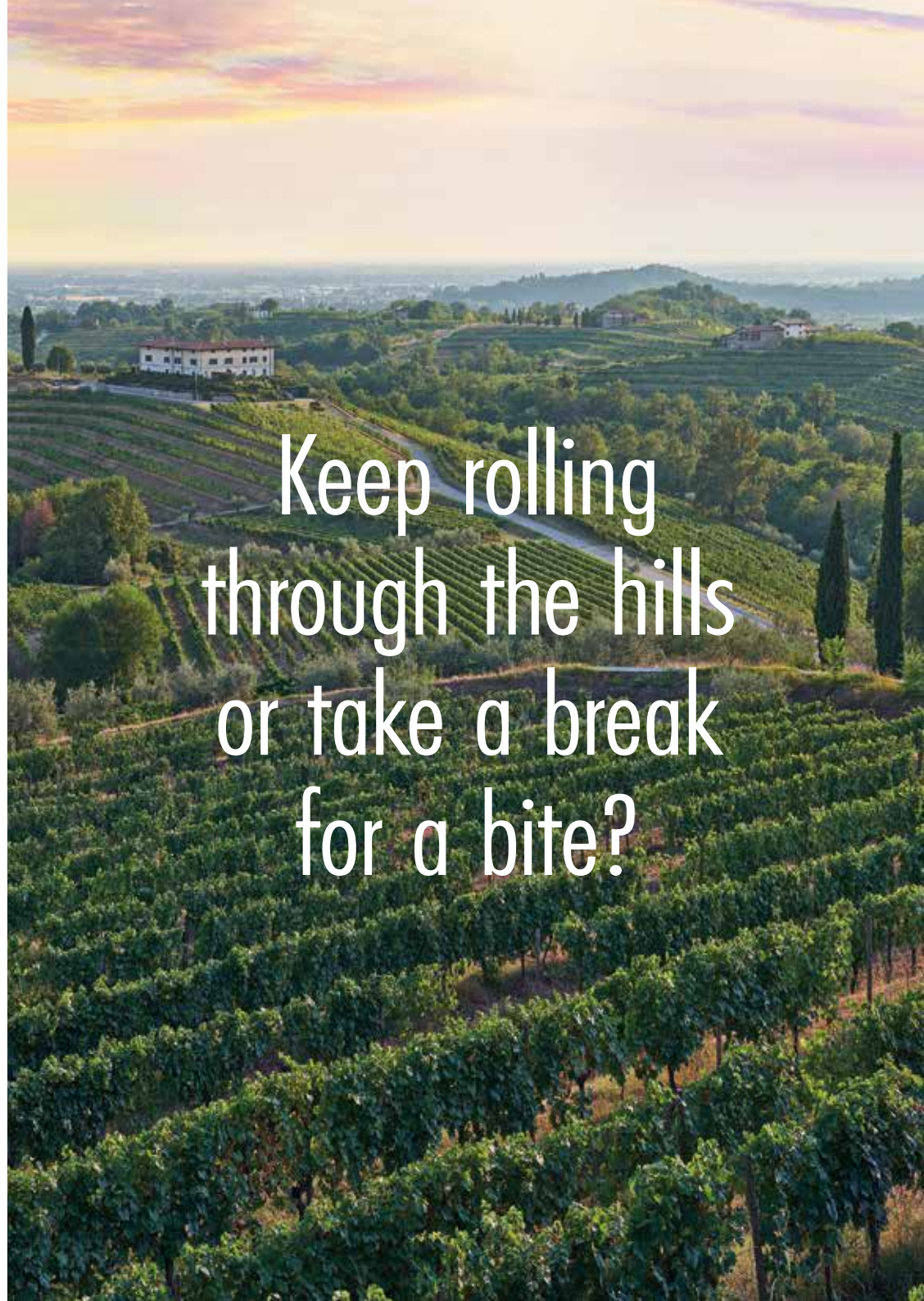
di Gorizia recipe, is indeed a dilemma of pleasure! Follow this with **musetto** served with the famous **brovada**, a side dish made from purple turnips left to marinate for two months in



the acidic pomace of black grapes, or a slice of bread topped with **Pestàt di Fagagna**, made with lardo and herbs, or even a tasty slice of **handmade dairy cheese**. Have a safe trip and enjoy your meal.



Keep rolling
through the hills
or take a break
for a bite?





Buttrio
Via Sottomonte, 21
33042 Buttrio UD
T. 0039 0432 674 027
info@contedattimismaniago.it

Conte D'Attimis Maniago

⌚ Mon-Fri: 8.30-12 / 13.30-17.30
Closed: Sun
___ TASTINGS: 100 standing; 50 seated
___ VISITS: by reservation only 50 people
___ SIZE: 86 hectares with vines
___ ANNUAL PRODUCTION: 350.000 bottles
___ LANGUAGES: EN; DE; ES; FR



The Conte d'Attimis-Maniago Estate is located in Buttrio, in the Friuli Colli Orientali DOC wine district, a hilly area with an excellent winegrowing vocation where vineyards have always been the main feature



of the landscape. These stunning hillsides, framed by extensive woodland, are home to 86 hectares of vineyards. The Counts of Attimis-Maniago received the property that now bears their name as a dowry after a wedding that was celebrated on 15 February 1585. No other winery of this magnitude has remained in the hands of the same family for this length of time throughout the entire Region. To date, the d'Attimis-Maniago family can boast 18 generations of winemakers. This is confirmed

by the family archives, which contain documents on the production figures (dating back to 1510), the development of the land and the renovation of the vineyards (1615), the sale of bottles of Picolit wine (1765) and many other records from the past to our present days. The Estate has now been awarded the status of "Historic Enterprise", the first in Friuli Venezia Giulia. The d'Attimis-Maniago family has always striven for the highest quality in viticulture and oenology, which is reflected in the ever-increasing emphasis on indigenous grape varieties in the bottles produced each year. Indeed, the d'Attimis-Maniago family believes that the very best of the magnificent soil of Friuli Venezia Giulia is expressed in these types of grapes.

PRODUCTS

WHITE WINES: Friulano, Ribolla Gialla, Malvasia, Picolit, Verduzzo friulano - Tore delle Signore, Pinot Grigio, Ronco Broilo.
RED WINES: Tazzelenghe, Sauvignon, Merlot, Cabernet, Pinot Nero, Schioppettino, Refosco dal Peduncolo Rosso, Pignolo, Vignaricco.
SPARKLING WINES: Ribula Spumante Brut.



Buttrio
Via Cividale, 38
33042 Buttrio UD
T. 0039 0432 674 131
info@enotecadibuttrioristorant.com

Enoteca di Buttrio Restaurant & WineBar

Gourmet cuisine
⌚ Tue-Thu: 18-23
Fri-Sun: 10.30-15 / 18-23
Closed: Mon
Open for Easter and Christmas lunch;
Open New Years Day for dinner; Ferragosto variable; Easter Monday closed.
___ COVERS: 25 inside; 25 outside
___ PRICE RANGE: over € 40
___ LANGUAGES: EN



Gourmet restaurant serving only fish, located in the historic venue that was formerly home of the representative wine bar of the local wine cellar. The restaurant is flanked by the inn with a wide selection of most-



ly regional wines. A large terrace is ideal for outdoor dining. The Enoteca di Buttrio wine cellar is a welcoming place where the knowledge and love for Friuli wines intertwine with the flavours of the sea. The dishes, made with care and refinement, are enhanced by the wise matching with the many wines available for an unforgettable experience for all the senses.



Buttrio
Via Nazionale, 48
33042 Buttrio UD
T. 0039 0432 183 3238
reservation@lefucine.com

Le Fucine

Gourmet cuisine
⌚ Mon-Sat: 7-22
Sun: by reservation only
___ PRICE RANGE: over € 40
___ LANGUAGES: EN



In the rural heart of the Eastern Hills of Friuli, the Corte delle Fucine complex is home to Le Fucine Hotel, which boasts large rooms and common areas including the Lounge and the traditional Fogolâr reinterpreted in a contemporary form. The food and wine offering includes the Brasserie, which serves traditional cuisine, especially grilled meat, as well as a fine dining restaurant, Le Fucine Gourmet, and the Caffè & Bistrot. To complete the services, the complex also offers a welcoming wellness area. The entire complex is surrounded by a garden especially designed to be a true haven of tranquillity separating visitors from the adjacent Corte delle Fucine, which is not just a place to stay, but a space of social gathering for the local community.

Marina Danieli Estate

🕒 Mon-Fri: 8-17

Sat, Sun: by reservation only

___ TASTINGS: 30 people

___ VISITS: by reservation only from 2 to 30 people

___ SIZE: 32 hectares

___ ANNUAL PRODUCTION: 100.000 bottles

___ ACCOMMODATION: Agriturismo

Scacciapensieri

___ LANGUAGES: EN



Located in the picturesque Colli Orientali del Friuli wine district, the Marina Danieli Estate is an authentic gem that has been handed down from generation to generation for over a century. With its 100 hectares of farmland embracing arable land, luxuriant woods, fragrant vegetable gardens, lush orchards and breathtaking vineyards, this estate is one of the most renowned in the DOC winegrowing area. The 32 hectares



of vineyards in Buttrio in Monte offer an unparalleled visual experience, thanks to their southern exposure which offers a spectacular view of the Friuli Colli Orientali DOC district. 100% of the production takes place on-site, following certified sustainable methods that place special emphasis on protecting biodiversity and the environment, using light glass bottles and natural cork. In the last 40 years, the company has diversified its activities from wine production

to hospitality. The “Scacciapensieri” is the estate’s restaurant, where traditional dishes are revisited in a contemporary key, while a cosy farmhouse with rooms welcomes guests who wish to fully experience the beauty of this land. In addition, a villa for events with B&B service and a wine cellar open for tastings and private tours complete the experience. And for guests who would like a tailor-made package, customised arrangements are available to meet every request. Come and discover and savour the fruits of our passion at any time of the year at our premises in Buttrio, where we will be happy to welcome you and take you on a journey of discovery through the unique flavours and panoramas of the Colli Orientali del Friuli wine district.

PRODUCTS

TYPICAL FRIULIAN WINES: Friulano DOC Friuli Colli Orientali, Ribolla Gialla DOC Friuli Colli Orientali, Pinot Grigio DOC Friuli Colli Orientali, Schioppettino DOC Friuli Colli Orientali, Refosco Refosco dal Peduncolo Rosso IGT Venezia Giulia, Tazzelenghe IGT Trevenezie.

INTERNATIONAL WINES: Chardonnay DOC Friuli Colli Orientali, Cabernet DOC Friuli Colli Orientali, Merlot DOC Friuli Colli Orientali, Pinot Nero DOC Friuli Colli Orientali.

Petrucchio

🕒 Mon-Fri: 8-18; Sat: 8-13

Sun: by reservation only

___ TASTINGS: 35 seated, 50 standing

___ VISITS: by reservation only

___ SIZE: 35 hectares of which 20 with vines

___ ANNUAL PRODUCTION: 80.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN



The Petrucchio winery, a combination of tradition and innovation in the heart of the Colli Orientali del Friuli wine district, has been synonymous with excellence in the world of wine for more than three decades. Founded in the 1980s by engineer Paolo Petrucchio and his wife Lina Zoffi, the company is driven by the love for their land and a heartfelt commitment to viticulture. Located in Buttrio in Monte (Udine), the estate covers 35 hectares of Eocene soil, characterised by the famous composition of stratified clays and calcareous marls known as Ponca. This land, rich in minerals and microelements, has given life to centuries-old vines, including those that yield the Ronco di Paolo selection of wines, an authentic crowning achievement of the estate. With a focus on quality first, the winery produces 80,000 bottles a year, achieved with a deliberately low yield per hectare. The grapes, harvested by hand when perfectly ripe, are carefully processed to preserve their integrity and are then fermented at a controlled temperature. This is where the alchemy between ancient wisdom and modern technology takes place, giving life to Petrucchio wines, an authentic expression of the local territory and of the passion of its producers. The history of the winery



is also intertwined with that of its oldest vineyards, including the ones that once belonged to Countess Florio, Italo Balbo’s wife, after whom the reserve selections of the winery are named. It is in this treasure chest of tradition and innovation, under the expert guidance of oenologist Flavio Cabas for almost three decades, that the Petrucchio winery continues to celebrate the excellence of Friulian wines, conquering the palates of wine connoisseurs all over the world.

PRODUCTS

Friulano, Pinot Bianco, Pinot Grigio, Pinot Grigio Ramato, Ribolla Gialla, Sauvignon, Chardonnay, Malvasia, white blend, Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso, Pignolo, Brut.



Buttrio
Via Lippe, 6
33042 Buttrio UD
T. 0039 0432 674 352
flavio@pontoni.it

Pontoni Flavio

🕒 Mon-Fri: 9-20

Sat, Sun: by reservation only

— TASTINGS: 18 people

— VISITS: by reservation only

— SIZE: 13 hectares

— ANNUAL PRODUCTION: 25.000 bottles

— ACCOMMODATION: Agriturismo Braides

— PRICE RANGE: € 11-20

— LANGUAGES: EN



Pontoni is a small family business with deep roots in the Friuli region, operating since 1904, when grandfather Luigi began cultivating the vineyards of Buttrio Castle as a sharecropper. The tradition



then continued with his sons Giuseppino and Mario, then on to his nephew and current producer, Flavio Pontoni, who with dedication and passion continues to safeguard the bond with the land. For 120 years, the company has been dedicated to the cultivation of vines and the production of wines that have received numerous awards over the years - an authentic expression of commitment and quality. With about 11 hectares of land, of which 5 hectares planted with vines, the estate produces about 25,000 bottles a year from native and international grape varieties. In 2006, the winery expanded with a homely

agritourism business, Braides, the ideal sojourn for wine lovers, with opportunities for authentic tasting experiences and exploration of the local area. Flavio Pontoni proudly carries on the history and excellence of Friulian wine, keeping alive a tradition that date back more than a century.

PRODUCTS

WHITES WINES: Friulano, Malvasia, Sauvignon, Pinot Grigio, Chardonnay.

REDS WINES: Merlot, Cabernet Franc, Refosco dal p.r., Schioppettino, Braides Rosso.

SWEET WINES: Verduzzo Friulano, Picolit



Capriva del Friuli
Via Spessa, 1
34071 Capriva del Friuli GO
T. 0039 347 751 5804
T. 0039 0481 808 124
info@castellodispessa.it

Castello di Spessa

🕒 Mon-Sun: 8-19

— TASTINGS: 150 people, indoor or outdoor (modular spaces based on the number)

Wine, grappa and honey from the estate

— TASTING FEE: farm-produced wine and grappa and typical local gastronomy products starting from €15

— VISITS: by reservation only

— SIZE: 28 hectares DOC Collio, 70 hectares DOC Isonzo

— ANNUAL PRODUCTION: 450.000 bottles

— PRICE RANGE: over € 21

Nestled among the vineyards, the Castello di Spessa agricultural estate is a historic property in Capriva del Friuli, in the Collio area. It comprises a winery and a historic residence surrounded by a centuries-old park, and offers a spa, accommodation, restaurants and a golf course. There are over 100 hectares under vine, 28 in the Collio area and 70 in the Isonzo area. At Castello di Spessa, upon reservation, you can visit the medieval ageing cellars, taste the estate's wines and stay in the resort. The one-of-a-kind ageing cellars are located under the manor house and consist of two levels; the first level dates back to the Middle Ages, while the second, located some 18 metres below ground, was carved out of a military bunker. The wine-making cellar, which has undergone major investments in the last three years, is located in Cormons. You can also relax on the 18-hole golf course and at the Vinum SPA, a wellness centre centred on wine and the beneficial properties of grapes, covering 2000 square metres of total well-being. At the SPA, all treatments and cosmetics exploit the beneficial properties of the grapes, wine, honey and grappa produced in the estate, and a wide range of wellness services are available, both in the indoor area and in the Summer Club. Inside the Resort, La Tavernetta al Castello

— ACCOMMODATION: Castello di Spessa

Farmhouse, La Tavernetta al Castello Hotel & Restaurant, Casale in Collina (about 600 meters from the castle) Apartments among Vineyards (about 400 meters from the castle).

— LANGUAGES: EN; DE



offers gourmand cuisine and Hosteria del Castello offers local cuisine, while the Bistrot Il Gusto di Casanova is perfect for relaxing and tasting the estate's wines.



PRODUCTS

DOC Collio: Santarosa Pinot Bianco, Rassauer Friulano, Segré Sauvignon, Yellow Hills Ribolla Gialla, Joy Pinot Grigio ramato, Casanova Pinot Nero, Torriani Merlot, San Serff Collio Rosso, San Serff Collio Bianco, Amadeus Meodo Classico Brut. DOC Friuli Isonzo: Pinot Grigio, Chardonnay, Friulano, Ribolla Gialla, Pertè Ribolla Gialla Brut, Cabernet Sauvignon, Merlot, Sauvignon.



Capriva del Friuli
Via Russiz, 7
34070 Capriva del Friuli GO
T. 0039 335 708 0590
rp@marcofelluga.it

Marco Felluga - Russiz Superiore

⌚ Winter hours:

Mon-Fri: 8.30-17; Sat 9-17,
Closed: Sun

Summer hours:

Mon-Fri: 9.30-18; Sat: 10-18; Sun: 10-13

— TASTINGS: 35 people

— VISITS: by reservation only

— SIZE: Russiz Superiore 100 hectares of which
50 with vines, Marco Felluga 100 with vines.

The Russiz Superiore winery is located in the enchanting setting of Capriva del Friuli, a place unique for its charm, style and history. The venerable estate, one of the most prestigious in the Collio wine district, was purchased by the Marco Felluga family in 1967. The property can claim Roman origins and to this day still bears the symbol of the two-headed eagle, the emblem of the Princely House of Thurn and Taxis, among the first lords of these lands in the year 1273. Passion, experience, vision and love for the land are the best words to describe the relationship that began over a hundred and fifty years ago between the world of wine and the Felluga family, of which the current owner, Ilaria, represents



the sixth-generation. Reflecting the Friulian winegrowing tradition, Russiz Superiore specialises in the production of white wines that can be appreciated both "young" or after several years of ageing, rediscovering interesting notes of ripe fruit balanced by an unmistakable mineral complexity. No

www.marcofelluga.com

— ANNUAL PRODUCTION:

Russiz Superiore 130.000 bottles

Marco Felluga 500.000-600.000 bottles

— ACCOMMODATION: Agriturismo Relais

Russiz Superiore

— PRICE RANGE: over € 21

— LANGUAGES: EN



less remarkable is the quality of the red wines, made from both indigenous and international grape varieties. Wines that, thanks to their great structure, are ideal for long ageing. Tours and tastings at the Azienda Agricola Russiz Superiore are available by appointment.

PRODUCTS

WHITE WINES: Marco Felluga Just Molamatta, Marco Felluga Collio Bianco Molamatta, Marco Felluga Friuli Chardonnay laia, Marco Felluga Collio Friulano Amani, Marco Felluga Collio Pinot Grigio Mongris, Marco Felluga Collio Pinot Grigio Mongris Riserva, Marco Felluga Collio Ribolla Gialla Maralba, Marco Felluga Friuli Sauvignon Sandis, Russiz Superiore Collio Bianco Col Disôre, Russiz Superiore Collio Friulano, Russiz Superiore Collio Pinot Bianco, Russiz Superiore Collio Pinot Bianco Riserva, Russiz Superiore Collio Pinot Grigio, Russiz Superiore Collio Sauvignon, Russiz Superiore Collio Sauvignon Riserva, Russiz Superiore Collio Ribolla Gialla.

RED WINES: Marco Felluga Collio Cabernet Sauvignon Marnasco, Marco Felluga Collio Merlot Varneri, Marco Felluga Collio Rosso Carantan, Russiz Superiore Collio Cabernet Franc, Russiz Superiore Collio Merlot, Russiz Superiore Collio Rosso Riserva degli Orzoni, Russiz Superiore Refosco dal Peduncolo Rosso.

SPARKLING WINES: Marco Felluga Blanc de Blancs Brut.

DESSERT WINES: Marco Felluga Moscato Rosa:



Capriva del Friuli
Via Russiz, 4/6
34070 Capriva del Friuli GO
T. 0039 0481 800 47
T. 0039 329 913 5838 / 327 965 8384
villarussiz@villarussiz.it

Villa Russiz

⌚ Mon-Sun: 9.30-13 / 14-17.30

Sat, Sun: 11-13 / 14-17.30

by reservation only

— TASTINGS: 30 seated, 80 standing

— VISITS: by reservation only

— SIZE: 100 hectares of which 45 with vines

— ANNUAL PRODUCTION: 220.000 bottles

— PRICE RANGE: over € 21

— LANGUAGES: EN



Villa Russiz is in Capriva del Friuli in the Controlled Designation of Origin Collio area. Elegance, finesse, minerality and pleasantness are common attributes across company wines. The recognised and appreciated character is based on a formidable ally: the local terroir. The link between land and wine at Villa Russiz was formed back in 1868, when Count Theodor de La Tour, a far-sighted agronomist, created a state-of-the-art winery for his time. The historic wine ripening cellar, built in 1869, is now flanked by a newer building equipped with modern technologies. Villa Russiz was and still is a symbol of generosity and sentiment. That of Elvine Ritter who, after the death of her husband in 1894, continued to run the count's property with commitment and dedication until the events of The First World War, when she decided to let go of the business. Later, the noblewoman Adele Cerruti's generosity led to the creation of a charitable institution based at Villa Russiz, which to this day is offering help and support to children. Those who wish can visit the wine cellar

and taste the wines of a brand that played a vital role in the history of viticulture in Friuli Venezia Giulia.



PRODUCTS

Pinot Grigio, Pinot Bianco, Sauvignon, Malvasia, Friulano, Ribolla Gialla, Chardonnay Gräfin de La Tour, Sauvignon de La Tour, Les Enfants IGT; Sauvignon Bleu; Merlot, Cabernet Sauvignon, Merlot Graf de La Tour, Cabernet Sauvignon Défi de La Tour.

www.villarussiz.it



Cassacco
Via della Stazione, 1/B
33010 Cassacco UD
T. 0039 0432 857 031
info@comaro.it

Apicoltura Fratelli Comaro

🕒 Mon-Fri: 8-12 / 15-19; Wed 8-13
Closed: Sat, Sun
— VISITS: *by reservation only*
— LANGUAGES: EN; DE; RU



Founded in Cassacco in 1870, in the 1930s, the business evolved from a



workshop to a structured company, bringing the brand to the top of the bee industry. Today the company still focuses on innovation as an element of growth, with the use of streamlined beehives and the adoption of “nomadism” for an ideal exploitation of the nectar source and the optimisation of the harvest. Educational activities and environmental sustainability are other leading sectors of the company

PRODUCTS

honey and hive products; artistic waxes; natural cosmetics; regional food ideas; bee food; beekeeping equipment and food containers;



Cividale del Friuli
Via Strada Braide, 21
33043 Cividale del Friuli UD
T. 0039 0432 716 344
visite@alturis.it

Altùris

🕒 Thu, Fri: 11-15 / 17-22.30
Sat, Sun: 11-22.30
Closed: Mon, Tue, Wed
🕒 Wine shop: Tue-Fri: 8-12/14-18 Sat: 9-16
Closed: Sun, Mon
— TASTINGS: *15 people*
— SIZE: *45 hectares*
— ANNUAL PRODUCTION: *350.000 bottles*
— ACCOMMODATION: *Altùris Farmhouse*
— LANGUAGES: EN



The Friuli term “altùris” defines a slightly elevated terrain compared to the surrounding ones. And it is precisely in this valuable geometry of land, partly flat and partly hilly, that the homonymous farm is located, in the Controlled Denomination of Origin Friuli Colli Orientali area. Here the owners, heirs to an important and historic family of winemakers, founded their company building on the initiative and experience of three generations. All the grapes merge with the winemaking cellar, a stylish structure designed with attention to sustainability and equipped with all modern technologies. 70% of the production is directed towards white wines, with reds taking the remaining 30%. In a purpose-built space created as a tasting room/wine shop, it is possible to taste wines capable of expressing the scents and fragrances of local grapes. On the property there's an agritourism, and the farm also brews its own craft beers. To cap it all, there's the option of spending the night at the glamping facility consisting of 7 energy-independent pods made out of larch wood.



PRODUCTS

WHITE WINES: Chardonnay, Friulano, Müller Thurgau, Pinot Grigio, Sauvignon, Ribolla Gialla, Traminer Aromatico, Nice Wine Chardonnay.

RED WINES: Cabernet Franc, Cabernet Sauvignon, Pinot Nero, Merlot, Refosco dal Peduncolo Rosso, Epic Wine Pinot Nero.

ROSÉ: Pink Wine Rosato.

SPARKLING WINES: Prosecco, Ribolla Gialla Spumante.

DESSERT WINES: Verduzzo Friulano.



Cividale del Friuli
Via Darnazzacco, 44/2
33043 Cividale del Friuli UD
T. 0039 0432 700 943
winery@bastianich.com

Bastianich

- ⌚ Mon-Thu: 8-12 / 13-17; Fri: 9-12 / 13-17
- Sat, Sun: by reservation only
- COVERS: 120 standing; 90 seated
- TASTINGS: 10 people
- VISITS: by reservation only;
- SIZE: 27 hectares
- ANNUAL PRODUCTION: 230.000 bottles
- ACCOMMODATION: Orsone Farmhouse
- PRICE RANGE: € 11-20
- LANGUAGES: EN; DE



Founded in 1997 in Cividale del Friuli, the Bastianich winery represents a return to the family heritage and a rediscovery of its territorial identity. The estate vineyards are located in two very distinct areas of the DOC Friuli Colli Orientali wine district. The first vineyard, located on the hills of Premariacco, in the warmest and



southernmost part of the territory, produces grapes for full-bodied and structured cru wines. The second vineyard, on the hills of Cividale del Friuli, is influenced by the Bora, the cold north wind that gives the wines a superior aromatic intensity. The deep

connection of the Bastianich family with the world of wine dates back to the 1970s and 1980s when they first promoted the best wines from Friuli Venezia Giulia in their restaurants in the United States. This passion, combined with the desire to rediscover their roots and origins, has driven them to cultivate vineyards in one of the most suitable regions in Italy for the production of white wines. The ultimate goal of the winery is to absorb the history and culture of the area, creating unique wines that tell the story of the land, characterised by elegance, finesse and the quality of ageing that preserves the flavours and integrity of the wines over time.

PRODUCTS

WHITE WINES: Vespa Bianco, Vini Orsone Friulano, Plus, Vini Orsone Sauvignon, Ribolla Gialla, Vini Orsone Pinot Grigio, Vini Orsone Pinot Bianco.

RED WINES: Vespa Rosso, Calabrone, Vini Orsone Refosco dal Peduncolo Rosso, Vini Orsone Schioppettino.

SPARKLIN WINES: Ribolla Gialla Plus Brut.



Cividale del Friuli
Via Premariacco, 104
33043 Cividale del Friuli UD
T. 0039 347 772 3343
info@eliovini.it

Elio

- ⌚ Mon-Fri: 10-18 / Sat-Sun: 11-19
- TASTINGS: 50 people
- TASTING FEE: € 11-20
- VISITS: by reservation only
- SIZE: 3 hectares
- ANNUAL PRODUCTION: 10.000 bottles
- LANGUAGES: EN; RU



The company is based in the old village of Grupignano, near the Natisone River and the historic town of Cividale del Friuli. Most of the vineyard surrounds the farmhouse and the cellar. Elio Vini is led by a family of competent and passionate winemakers who keep alive a tradition handed down for generations. Attention and care for the environment are a staple of the company's philosophy: the yield per hectare is capped and strictly organic. Also, some of the electrical and thermal energy is self-generated while the use of water is rationed through a drip irrigation system. Each work stage is performed entirely manually: harvesting is done by hand and the pressing takes place in basket presses. Nevertheless, new processing methods are making their way into the vineyard and the cellar. The individual processes give the entire supply chain an intense traditional and at the same time innovative connotation, with all due care characteristic, elegant and balanced capable of expressing themselves in the best possible way even in the long term. Since 2022, the company has been a member of FIVI (Federazione Italiana Vignaioli Indipendenti), a European association that brings together wineries involved in all stages of production, from the vineyard to the bottle.



PRODUCTS

WHITE WINES: Sauvignon, ELIO BIANCO (from autochthonous grape), Ribolla UNA (spumante brut), Chardonnay SLUK (barrique-aged), Ribolla gialla MARTA (barrique-aged), Verduzzo MELISSOS (sweet wine from straw grape).
ROSÉ: GALANDIN (coppery), Rosato, spumante rosato LAUDE (extra dry).
RED WINES: Merlot, RUBEST (Cabernet sauvignon and Cabernet franc), FIAR (barrique-aged rubest), DIANA.



Cividale del Friuli
Strada Colli Megaluzzi, 8
33043 Cividale del Friuli UD
T. 0039 0432 716 060
gildo@gildovini.com

Gildo

🕒 Mon-Fri: 8-12 / 13-18; Sat: 9-12 / 13-17
Closed: Sun
___ TASTINGS: 20 people
___ TASTING FEE: € 11-20
___ VISITS: by reservation only
___ SIZE: 50 hectares DOC
___ ANNUAL PRODUCTION: 170.000 bottles
___ LANGUAGES: EN; DE; FR



Cantina Gildo is located on a hilltop in Spessa di Cividale del Friuli, in the heart of the Friuli Colli Orientali DOC wine district. Established in the 1970s by grandfather Ermenegildo, after whom it was named, the family business is now managed with the same passion and dedication by his children and grandchildren. Devoted to the cultivation of fifty hectares of vineyards on characteristic "Ponca" soil, the winery has been producing both native and international grape varieties, reflecting the most typical Friulian winemaking culture.



A family business perched on a hilltop, surrounded by terraced vineyards, in the heart of the Friuli Colli Orientali whose core principles are tradition and innovation and respect for nature.

PRODUCTS

SPARKLING WINES: Prosecco, Spumante Ribolla Gialla, Spumante Rosè.
DRY WHITES: Friulano, Sauvignon, Pinot Grigio, Chardonnay, Traminer Aromatico, Ribolla Gialla.
DRY REDS: Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso, Schioppettino, Rosso del Nonno
DESSERT WINES: Verduzzo Friulano, DOCG Picolit.



Cividale del Friuli
Viale Libertà, 138
33043 Cividale del Friuli UD
T. 0039 0432 730 236
vogrig@gubana.it

Gubana Vogrig

🕒 Mon-Fri: 8.30-12.30 / 14.30-19
only by reservation with 2 days' notice
Closed: Sun
___ VISITS: 100 people
___ LANGUAGES: EN



In the first post-war period, the Vogrig family was already making bread and very appreciated gubane (traditional cake) in the small town of Clodig, in the Natisone Valleys. Later, in 1963, the family decided



to focus the production exclusively around typical local cakes to guarantee the highest possible quality. Alongside traditional products, from Gubana to Struky, there are unique sweet specialties such as focacce and cakes. Genuineness and authenticity guide the production processes handed down by their parents. Great care and attention are taken in the manufacturing of the products which are prepared by the eight pastry chefs, who select and use the best raw ingredients in compliance with the slow processing times prescribed by the original recipes.

PRODUCTS

Gubana, Strucchi, focacce, biscuits, cakes, and other specialties



Cividale del Friuli
Via Fornalis, 148
Colle Montebello
33043 Cividale del Friuli UD
T. 0039 0432 730 138
info@ilroncal.it

Il Roncal

- 🕒 Mon-Fri: 8-18; Sat 9-17
Sun: by reservation only
- ___ TASTINGS: 50 people
- ___ VISITS: by reservation (for 4 people at least)
- ___ PRICE RANGE: over € 21
- ___ SIZE: 20 hectares
- ___ ANNUAL PRODUCTION: 80.000 bottles
- ___ ACCOMMODATION: Il Roncal Wine Resort
- ___ LANGUAGES: EN; DE; ES; FR



Il Roncal is located on the Colle Montebello, in the Friuli Colli Orientali. The estate covers 20 terraced hectares: here, Martina continues the project started by her husband Roberto, the founder of the winery.



Dedication, passion, and a strong connection to this land, the 'Ponca', make Il Roncal a symbol of authenticity and quality. The Wine Resort offers additionally a charming

stay in a refined atmosphere surrounded by nature. Wine tastings, moments of relaxation by the pool, walks through the vineyards, and green spaces dedicated to well-being make every experience unique. An exclusive retreat where flavour and tranquillity come together in the heart of Friuli.

PRODUCTS

WHITE WINES D.O.C: Ribolla Gialla, Pinot Grigio, Malvasia, Friulano, Sauvignon, Ploe di Stelis (uve Chardonnay, Malvasia, Friulano).

RED WINES D.O.C: Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso, Schioppettino, Cimon (uve Refosco dal Peduncolo Rosso, Schioppettino, Pignolo), Pignolo.

WHITE DESSERT WINES: Verduzzo Friulano DODC, Picolit DOCG

OTHER PRODUCTS: Olio evo, Condimento Balsamico, Grappa Friulana, Amaro di vino



Cividale del Friuli
Strada di Sant'Anna, 66 - Loc. Spessa
33042 Cividale del Friuli UD
T. 0039 0432 719 510
info@lisfadis.com

Lis Fadis

- 🕒 Mon-Fri: 9-18; Sat 11-17
Closed: Sun
- ___ TASTINGS: 20 people
- ___ VISITS: reservation recommended
- ___ SIZE: 20 hectares with vines
- ___ ANNUAL PRODUCTION: 50.000 bottles
- ___ LANGUAGES: EN



Lis Fadis is in the heart of the Colli Orientali di Friuli, in Spessa and Prepotto, south of Cividale, where there are low hills, but steep slopes that favour an ideal sun exposure. To achieve the highest wine quality, traditional methods are implemented



as far as possible. Therefore, everything is always done in a targeted and extremely judicious way: from weed control, carried out exclusively by mechanical means, to manual pruning, both dry and green, to pest control, achieved with the least possible impact on the environment. On tasting, the whites of Lis Fadis offer an explosion of sensory nuances with their aromas and flavours. Among these fine white wines, which tell a story of our land, we want to mention Friulano, Chardonnay, Sauvignon and White Blend. They are obtained from ancient biotypes of native vines and left to rest from 6 to 24 months before being marketed. The red wines Lis Fadis are made like real works of art. Every wine contains

a whole world filled with love and passion for this land. Rich and full-bodied wines, obtained from ancient biotypes of Merlot, Refosco and Schioppettino and left to rest from 12 to 36 months before being marketed. The Lis Fadis wines are perfectly preserved in a cellar carved into the rock, giving the visitor an almost medieval feeling. The company is framed by an orchard consisting of 200 trees of heritage varieties and 400 precious olive trees, one of which is over 1,000 years old. Every year the olives yield their fruit, comprising 8 different olive qualities, from which an excellent Extra Virgin Oil is obtained and sold.

PRODUCTS

Sbifl Friulano, Braulin Sauvignon, Guriut Chardonnay, Mazzarot Malvasia, Bergul Rosso (uvaggio di biotipi antichi di Schioppettino, Refosco dal Peduncolo Rosso e Merlot), Gian Merlot, Pavar Refosco, Pinot Grigio, Ribolla Gialla, Pinot Nero, Schioppettino di Prepotto.



Cividale del Friuli
Strada di Spessa, 8
33043 Cividale del Friuli UD
T. 0039 0432 716 172
info@monviert.com

Monviert

- ① Mon-Fri: 8-18; Sat: 8.30-12.30 / 14-17
Sun: by reservation only
- ① Wine shop: Mon-Fri: 8-18;
Sat: 8.30-12.30 / 14-17
Closed: Sun
- ___ TASTINGS: 30 standing; 15 seated
- ___ VISITS: by reservation only
- ___ SIZE: 87 hectares DOC Friuli Colli Orientali
- ___ ANNUAL PRODUCTION: 350.000 bottles
- ___ LANGUAGES: EN; DE; ES



In Spessa, on the Colli Orientali del Friuli, the Monviert farm served as a backdrop for



the fascinating story of a family who has cultivated vineyards in this splendid land for three generations. Today the 87-hectare farm has become a meeting point between traditional and modern viticulture. The know-how and expertise handed down through time, together with strong manual skills, constitute the foundation upon which modern techniques and plants are developed, and through which top quality standards are achieved and maintained. For the Zorseting family, the preservation of a cherished and rich heritage, means faithfully implementing those production stages that may require the use of wooden

barrels to age the wine. Particular attention is given to native crops. Vines that were once only reserved to local consumption, such as Schioppettino among the reds and Ribolla Gialla among the whites, have been recovered to plant new vineyards. On the farm, they will gladly take you on a tour exploring the family history as well as the nature and flavours of the local area. Guided tastings and personalized tours to discover Monviert wines, vineyards and wine cellars are available upon reservation.

PRODUCTS

WHITE WINES: Friulano, Ribolla Gialla, Sauvignon, Pinot Grigio, Chardonnay.

RED WINES: Merlot, Cabernet Franc, Refosco, Schioppettino, Pinot Nero, Franconia.

SPARKLING WINES: Spumante Brut Ribolla Gialla.

DESSERT WINES: Moscato Giallo, Picolit, Verduzzo Friulano, Traminer Ar.



Cividale del Friuli
Piazza Alberto Picco, 20
33043 Cividale del Friuli UD
T. 0039 0432 731 308
info@panificiodelforo.com

Panificio del Foro

- ① Mon, Wed: 6-13; Tue,
Thu-Sat: 6.30-13 / 16-19
Closed: Sun
- Closed in the afternoon from June to August
- ___ LANGUAGES: EN



Founded in 2003 by Natalio Vogrig in Cividale del Friuli, the Panificio del Foro bakery is renowned for its wide range of breads, pizzas and savoury focaccias. The family tradition also comprises the typical Gubana and Strucchi, made by hand and baked in the oven. The bakery is highly appreciated for its loyalty to traditional recipes, which ensures a truly unique taste and a consistent high-quality level. Every day, a dedicated team of people work in the Moimacco laboratory to produce fresh, crispy and warm baked goods, which are delivered early in the morning to various outlets, including their flagship store in Udine's city centre. In the cosy café of the the Panificio you can enjoy a delicious cup of coffee served with a wide selection of



cakes and biscuits.

PRODUCTS

Vast assortment of bread from classic to special kinds, Gubana del Foro, Strucchi del Foro, pizza, sweet and savoury focaccia, pasta, coffee.

www.panificiodelforo.com



Cividale del Friuli
Via Ristori, 9
33043 Cividale del Friuli UD
T. 0039 0432 700 808
info@almonastero.com

Ristorante Al Monastero

Local cuisine

- ① Tue-Sat: 12-14 / 19-22; Sun: 12-14
Closed: Mon
- ___ PRICE RANGE: over € 40
- ___ COVERS: 40 inside; 40 outside
- ___ LANGUAGES: EN



In the heart of Cividale del Friuli, the "Al Monastero" restaurant is ready to welcome you to enjoy revisited traditional dishes and



to taste wines from their "La Buse dal Lôf" wine cellar. The establishment is divided into small, warm and cosy rooms, each with its own distinctive feature that makes it unique. Starting from the dining hall, with its typical "Fogolar Furlan", an ancient hearth that is still in use during the winter months, we move on to the room featuring a fresco depicting Bacchus, the wise God of Wine. Passing through the room, frescoed by the naïf painter Giacomo Meneghini, known in Friuli as Jâcun Pitôr, we reach the evocative outdoor courtyard, used in warm summer evenings for candlelight dinners. You may finish the tour in a room furnished in rustic Friulian style that is used to host ceremonies, special occasions and, during the Christmas period, even corporate dinners with the intimacy of a secluded and comfortable space.

www.almonastero.com



Cividale del Friuli
Via Cormòns, 60
33043 Cividale del Friuli UD
T. 0039 0432 716 066
info@rodaropaolo.it

Rodaro Paolo Winery

🕒 Mon-Fri: 9-12 / 14-18; Sat: 9-12 / 14-17
Closed: Sun
___ TASTINGS: 20 people
___ VISITS: by reservation only
___ SIZE: 68 hectares
___ ANNUAL PRODUCTION: 300.000 bottles
___ LANGUAGES: EN; DE; FR



In the heart of the Colli Orientali, in Cividale del Friuli, Rodaro Paolo has built its identity on a solid winemaking tradition that began in 1846. Since then, each generation has embraced that heritage, turning it into a daily commitment: contemporary wines can evolve over time. Guided by practices that respect and nurture our own vineyards, they explore new vinification methods, balanced refinements, and approaches that honour and enhance the uniqueness of our land. Every bottle embodies the will to express not only the Friulian soil and the seasons that shape it, but also the belief that wine is a story in constant evolution — intense today, more complex tomorrow. With artisanal humility and a sustainable vision for the future, Paolo Rodaro, sixth-generation winemaker, lives his craft as a laboratory, sharing it with his wife Lara and those who work alongside him in the cellar: a place where tradition is the root from which new interpretations grow; where experimentation becomes a tool to restore time to its true role — time that welcomes, shapes, and reveals itself. Discover the wines produced: silent witnesses of a continuous dialogue between man and nature, between soil and sky, between present and future.



PRODUCTS

WHITE WINES: Ribolla Gialla, Pinot Grigio, Friulano, Chardonnay, Malvasia, Sauvignon, Verduzzo Friulano, Picolit, Nepis, Soreli.

RED WINES: Pinot Nero, Cabernet Franc, Merlot, Cabernet Sauvignon, Schioppettino, Refosco dal Peduncolo Rosso, Pignolo, Eidos.

SPARKLING WINES: Metodo Classico Pas Dosé da Pinot Nero, Chardonnay.

OTHER PRODUCTS: Salumi Mangalica



Cividale del Friuli
Via Fornalis, 277/1
33043 Cividale del Friuli UD
T. 0039 0432 709 835
info@sirchwine.com

Sirch

🕒 Mon-Thu: 8-17; Fri: 8-16
Closed: Sat, Sun
___ TASTINGS: 8 people
___ SIZE: 80 hectares
___ ANNUAL PRODUCTION: 200.000 bottles
___ PRICE RANGE: € 11-20
___ LANGUAGES: EN



SIRCH was founded in the mid-1950s on a patch of land that had already started to show the great qualitative depth the grapes that grew on it. In 1970 the estate was rightfully included in the Friuli Colli Orientali Controlled Denomination of Origin: this seal identifies the land, the production rules and the specific qualities of a territory and wine culture that simply cannot be matched. SIRCH has invested in its land, people and facilities and



today cultivates its vineyards in three different locations in the Friuli Colli Orientali DOC wine district: Cividale del Friuli, Orsaria and Cladrecis. From here it exports to several European countries and even the United States, thanks to Terlato Wines, a global wine distributor that has chosen our winery for its Terlato Vineyards label. SIRCH: experience born of the art of the vineyard and the cellar! A steadfast path to growth that owes its fortune to a

skilful balance between contemporary vision and loyalty to its historical and natural roots. The values of tradition guide SIRCH along this delicate path:

Respect for the natural cycle: the awareness that we are living in and protecting a land that has been forged over thousands of years;

Respect for the soil and the vine: reducing the use of chemical products and increasing our care for the environment and the various stages of processing;

Respect for the people: valuing our workforce and their wealth of technical skills, commitment and passion, are essential elements in the pursuit of excellence.

Day after day, the SIRCH family grows bigger and the tradition is renewed.

PRODUCTS

BASIC LINE WHITE WINES: Chardonnay, Friulano, Pinot Grigio, Ribolla Gialla, Sauvignon, Pinot Grigio Ramato.
BASIC LINE RED WINES: Merlot, Schioppettino, Refosco dal Peduncolo Rosso.

HIGH-QUALITY WHITES: Chardonnay Cladrecis.

HIGH QUALITY REDS: Schioppettino di Prepotto, Rosso Cladrecis, Pignolo.



Cividale del Friuli
Strada Sant'Anna, 37 - Loc. Spessa
33043 Cividale del Friuli UD
T. 0039 0432 716 156
info@zorzettigvini.it

Zorzettig

🕒 Mon-Fri: 8.30 -18; Sat: 9-17
Closed: Sun, Christmas, Boxing Day,
New Year's Day, Easter and Easter Monday
___ TASTINGS: 50 seated
___ SIZE: 120 hectares
___ ANNUAL PRODUCTION: 800.000 bottles
___ ACCOMMODATION: Relais la Collina
___ PRICE RANGE: over € 21
___ LANGUAGES: EN; DE; ES; JP



Zorzettig, a name linked for generations to the wine business in Friuli, in Spessa di Cividale in the Colli Orientali del Friuli. Skill, a family legacy and territorial values are all close to Annalisa Zorzettig's heart, an innovative and dynamic entrepreneur. She has brought great opportunities to the winery's activities. Annalisa has chosen to give voice and prominence to the native grape varieties, symbols of the excellence of the terroir and the unique microclimate that the property's vineyards enjoy, a tribute to the history and origins of the family wine business. Together with her daughter Veronica, Annalisa has promoted an enological culture devoted to respecting the environment. The winery's strength is the meticulous and innovative work carried out in the vineyards where they implement agronomic practices aimed at improving the balance of the ecosystem and the changing biodiversity due to climate change. Their vision towards the future is also the foundation of the "Cantina Viva project", a house where you can experience the entire wine journey, from the arrival of the grapes to the making of the wine, from the maturation in barrels to the ageing in bottles, all the way through to the hospitality itself. The house has been designed to create a dia-



logue between man and nature, architecture and the hilly landscape, supporting the territory and environmentally sustainable.

PRODUCTS

WHITE WINES: Friulano, Malvasia, Ribolla Gialla, Pinot Grigio, Sauvignon, Pinot Bianco.

RED WINES: Refosco, Schioppettino, Pignolo, Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Nero.

SPARKLING WINES: Optimum Ribolla Gialla Brut.

DESSERT WINES: Picolit, Verduzzo Passito.



Cormons
Via C. Cumano, 5
34071 Cormons GO
T. 0039 338 448 0014

Alimentari Tomadin

🕒 Mon: 8-13; Tue-Fri: 8-13 / 15.30-19
Closed: Sun
Summer hours: 8-15
___ LANGUAGES: EN; DE



Founded in the 1980s as a cooperative, it was later taken over by Marisa Tomadin, who decided to promote the typical products of Collio and the excellent regional and national culinary heritage with passion and enthusiasm. With more than 30 years of experience, Marisa, followed by her daughter Leila, offers the best products from Friuli and beyond. At Alimentari Tomadin everything is carefully selected to guarantee a wide choice and the highest quality. And what delightful aromas will tickle your nostrils. A wide selection of different types of cheese, salami, ham, condiments, bread, biscuits and typical Friulian sweets are available at Alimentari Tomadin. Jams, local honey, the finest wines and liqueurs, marmalades, handmade chocolates, extra virgin olive oil and balsamic vinegar. There



is no end to the most prized products from across the border, such as delicacies from France, Austria and Spain, selected after careful sourcing and a love of food and raw ingredients.



Cormons
Via XXIV Maggio, 75 - fraz. Brazzano
34071 Cormons GO
T. 0039 392 873 2828

Buon Sapore Alimentari e Panini

Gastronomy

🕒 Mon Sat: 8-13 / 16.30-19.30
Closed: Sun, Mon
___ PRICE RANGE: up to € 20
___ LANGUAGES: EN; DE; FR



In this gastronomy, it's not just about good food – it's about experiencing enjoyment with all your senses. Fresh fruits and vegetables, fragrant homemade paninis, tempting cakes, and lovingly baked cookies are



waiting for you. Let yourself be seduced by the wines from our Friulian homeland or enjoy a cool Bavarian beer – perfect for a little flavorful break. Immerse yourself in authentic Italian gastronomy, feel the warmth of an excellent coffee, and experience how small things turn into great moments of pleasure. And if you want to make someone happy: we lovingly create carefully curated gift packages – personalized, individual, and full of fine specialties. Buon Sapore – more than a delicatessen, a place to enjoy, linger, and feel good.



Cormòns
Loc. Pradis, 18
34071 Cormòns GO
T. 0039 349 305 3357
info@cociancig.it

Cociancig

🕒 Mon-Sat: 8.30-12.30 / 15.00-18.00
Closed: Sun
___ TASTINGS: 50 people
___ VISITS: by reservation only
___ SIZE: 6 hectares
___ ANNUAL PRODUCTION: 17.000 bottles
___ PRICE RANGE: up to € 10
___ LANGUAGES: EN



The origins of the company date back to 1950, when Costantino Cociancig decided to give real roots to his passion as a wine-maker by planting the first vines in Cormòns. Today his descendants have transformed the small inherited property into a real farm where tradition, technology and innovation combine. The company is located in an evocative area, on the border with Slovenia, in the Pradis countryside, where the vineyards seem to be painted on the hills: regular and sinuous, following the curves of the slight slopes of a soil called Ponca, composed of layers of marl and sandstone, which infuses wines with great structure and flavour and where the particular micro-climate helps the production of high-quality whites. All the work stages, from vineyard to bottle, are personally carried out by family members. Visitors can sample the resulting wine quality during tastings at the winery. In the cosy and quiet wood-furnished visitors room, heated by a traditional fogolar (fireplace), there's a window overlooking the vineyards that offers a view of stirring magnificence.



PRODUCTS

WHITE WINES: Friulano, Pinot Grigio, Sauvignon, Collio Bianco, Verduzzo.
RED WINES: Merlot, Cabernet Sauvignon, Cabernet Franc



Cormòns
Via Filanda, 100
34071 Cormòns GO
T. 0039 0481 609 98
info@driusmauro.it

Drius

🕒 Mon-Sat: 9-12 / 14-18
Closed: Sun
___ TASTINGS: 20 people
___ SIZE: 17 hectares
___ ANNUAL PRODUCTION: 55.000 bottles
___ PRICE RANGE: up to € 10
___ LANGUAGES: EN; DE; SL



For generations, the Drius family has lovingly cultivated vines in the far north-eastern corner of Italy, in the renowned DOC Collio and DOC Isonzo areas of Friuli Venezia Giulia. This region has been devoted to viticulture for centuries, producing some extraordinary wines. In 1989 the company chose to focus on the production and sale of fine quality wines by the bottle, which marked a new stage in its history. Today, Mauro together with his wife Nadia and their children Denis,



Erika and Valentina are all actively involved in running the family business, maintaining

its agricultural tradition but with their sights set firmly on a sustainable future. The vineyards, certified by the Italian National Quality System for Integrated Production (SQN-PI), are cultivated with full respect for the environment and sustainable agricultural practices. The grapes come exclusively from the winery's 18 hectares of land, located in the DOC Collio and DOC Isonzo areas. The Collio terroir, composed of alternating layers of sandstone and marl, produces elegant, dry and fragrant white wines. The Isonzo DOC, characterised by calcareous and alluvial soils, offers instead refined whites, full of freshness and sapidity, and structured and harmonious reds. The wines are distinguished by a distinct elegance and personality and can be enjoyed in the spacious, bright tasting area made of sustainable materials.

PRODUCTS

Friulano, Pinot Grigio, Pinot Bianco, Chardonnay, Malvasia istriana, Vignis di Siris, Sauvignon, Merlot e Cabernet Sauvignon, Sensar Friulano Selezione.



Cormons
Piazza XXIV Maggio, 21
34071 Cormons GO
T. 0039 0481 630 371
info@enotecadicormons.com

Enoteca di Cormons

🕒 Wed-Mon: 11-21

Closed: Tue

Open: Christmas and Easter 11-13

___ COVERS: 40 inside; 50 outside

___ TASTINGS: 50 people

___ PRICE RANGE: € 11-20 tastings

€ 20-30 restaurant

___ LANGUAGES: EN; DE



In the splendid setting of Piazza XXIV Maggio, there is the Enoteca di Cormons, the promotional hub of the Collio region, a regional tourist reference point and the centre of Friulian wine since 1984, endorsing the traditions and riches of our region. Recently renovated, the Enoteca has multiple functions: on the ground floor, there is the part that is both a serving area and a sales point; while a large conference room on the first floor hosts courses, tastings, events, and technical



and wine conferences. The hall is used by professional tasters, guests of events, and groups of tourists. Even before being a wine shop, the Enoteca is a cooperative founded by the Vignaioli di Cormons (winemakers of Cormons), today supported by the producers of Collio and the Province of Gorizia. It is a special place in which to find out all about the region through the wines, people, foods, tales and traditions.

www.enotecadicormons.com



Cormons
Via Parini, 18
34071 Borgnano di Cormons GO
T. 0039 0481 672 04
T. 0039 347 828 8531
info@borgdaocjs.it

Fattoria Zoff

🕒 Mon, Thu-Sat 8.30-12 / 15-18;

Tue, Wed: 8.30-12

Sun: 8.30-12 / 15-18 by reservation only

🕒 Shop: June-October: Mon-Fri: 8-12 / 16-19

October-May: Mon-Fri: 8-12 / 15-18

___ TASTINGS: 20 standing; 20 seated

___ VISITS: 30 people

___ ACCOMMODATION: Agriturismo

Borg da Ocjs

___ LANGUAGES: EN; DE



The narrow streets of Borgnano lead us to the Fattoria Zoff, a peaceful haven where the land, the animals, the seasons and the food are held in high regard. For several years now, the Zoff family has been breeding Pezzata Rossa cattle and producing fresh milk and dairy products such as cheese and ice cream. In recent years, the Zoff organic farm has been implementing production cycles that are based on the principles of the circular economy for the well-being of people and animals. Visitors can take a tour of the barn upon previous booking and enjoy guided cheese and wine tasting sessions or spend the night in the Borg Da Ocjs farmhouse.

PRODUCTS

Farm Cheese.

www.borgdaocjs.it



Cormons
Via Piave, 31
34071 Cormons GO
T. 0039 348 571 6312
info@lanticaricetta.com

L'Antica Ricetta

🕒 Mon-Sat: 8-13 / 16-20

Closed: Wed, Sun

___ TASTINGS: 18 people

___ VISITS: by reservation only

___ LANGUAGES: EN; DE



This homemade Gubana uses a recipe handed down since the 1930s and inherited from Nonna Maria. Every Easter Saturday, Nonna Maria would make lots of them and would go over the border to bake them in her aunt's large oven. This great legacy of values includes the use of fine-quality ingredients and patient and skilled preparation by hand. The leavened pastry contains a rich filling of walnuts, hazelnuts, pine nuts and sultanas enclosed like a fragrant rosebud. Gubana, which was originally a festive treat, has become a local delicacy to be enjoyed on any day and for every occasion.



PRODUCTS

Gubana, SanZuan - Walnut Elixir, Homemade Biscuits, Platters of Local products.

www.lanticaricetta.com



Cormòns
Via Subida, 6
34071 Cormòns GO
T. 0039 4811 995 251
reservation@locandallevigne.it

Locanda alle Vigne

🕒 Wed-Sun: 10-24

Closed: Mon, Tue

___ PRICE RANGE: € 30-40

___ COVERS: 50 inside; 30 outside

___ LANGUAGES: EN; DE; SL



The Locanda alle Vigne, located in the heart of the Collio Goriziano wine district in the town of Cormòns, is a haven of authenticity and gastronomic tradition. It was built inside the Subida di Monte farm, which, with its 50 years of history, has become a symbol of excellence in the winemaking scene of the Region. Since 2020, the estate has been managed by the Scarpa family, who immediately fostered the development of the territory with enthusiasm and commitment. Entering the Locanda is like stepping into a cosy home, where nature and friendliness have the leading role. Dishes are served in handcrafted earthenware casseroles, brought directly from the kitchen to the table, creating a unique atmosphere of sharing. Each dish reflects the authenticity of the territory and our philosophy of authenticity. The setting, enriched with natural materials, carefully selected furnishings and the warm light of the large hearth - the Friulian “fogolâr” - envelop guests in an atmosphere of warmth and familiarity. The magic continues with the Moons that glow at night, reminding us of the outstanding

beauty of the surrounding nature. From the terrace, a spectacular view opens out



over the vineyards, while the vinegar cellar awaits you for an unforgettable tour. Every detail has been designed to make you feel at home and to offer you authentic emotions and unforgettable moments. Would you like to reserve a table, organise a private event or dinner in the small lounge with a fireplace, or organise an aperitif for a special celebration. Aperitifs do not require a reservation. Please reserve a table if your party is for more than 8 people.



Cormòns
Loc. Pradis, 6
34071 Cormòns GO
T. 0039 348 797 9773
info@paolocaccese.it

Paolo Caccese

🕒 Mon-Fri: 9-13 / 14.30-19

Sat: 9-13 / 14.30-18

Sun: by reservation only

___ TASTINGS: 10 people

___ SIZE: 5 hectares DOC

___ ANNUAL PRODUCTION: 25.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN



The company's history originated in the early 1950s, when the Caccese family discovered viticulture and bought two hectares of vineyard on the rolling hills of Pradis, by Cormòns. In the 1970s, the next generation committed to winemaking as their chosen career path. Twenty years later, more hectares were bought to increase production. Today the Paolo Caccese farm extends over five hectares and three hills and produces twelve types of wine, both whites and reds.

PRODUCTS

Malvasia, Friulano, Sauvignon, Pinot Bianco, Pinot Grigio, Traminer, Riesling, La Veronica - passito, La Ribolla Matta - ribolla gialla metodo charmat, Merlot, Cabernet Franc, Merlot Riserva.





Cormòns
Via Faet, 15/1
34071 Cormòns GO
T. 0039 338 207 7809
info@renzosgubin.it

Sgubin Renzo

⌚ Mon-Fri: 9-11.30 / 14-18; Sat: 9-11.30
Closed: Sun
___ TASTINGS: 10 people
___ SIZE: 15 hectares
___ ANNUAL PRODUCTION: 25.000 bottles
___ PRICE RANGE: € 11-20
___ LANGUAGES: EN



The company was established in the late 1990s in Pradis, by Cormòns, between the two Controlled Designation of Origin areas



of Collio and Isonzo. The vineyards and cellar are managed with care and passion by Renzo Sgubin, a descendant of the farming family who, for three generations, have been cultivating this land for three generations. Currently, eight different wines are made here, six whites and two reds. The blended white “3,4,3”, which Renzo dedicated to the birth of his first son Leonardo, is outstanding: it blends Friulano, Chardonnay, Malvasia and Sauvignon, fermented in wooden barrels. Among the reds, worthy of mention is a pure Merlot and the “Plagnis”,

a blend of Merlot, Refosco and Franconia that age at least two years in oak barrels before being combined. We recommend a visit to the winemaking cellar and the wine ageing area, created a decade apart from each other

PRODUCTS

Friulano DOC Friuli Isonzo, Pinot Grigio DOC Friuli Isonzo, Chardonnay DOC Friuli Isonzo, Malvasia DOC Friuli Isonzo, Sauvignon DOC Friuli Isonzo, 3,4,3. Bianco IGT Venezia Giulia, Merlot DOC Collio, Plagnis Rosso IGT Venezia Giulia.



Cormòns
Loc. Zegla, 1
34071 Cormòns GO
T. 0039 0481 607 20
tecnico@sturm.it

Sturm

⌚ Mon-Sat: 10-17 by reservation only
Closed: Sun
___ TASTINGS: 30 people
___ VISITS: In addition to the tasting, visitors will be able to book a visit to the cellar and/or vineyard.
___ SIZE: 18 hectares DOC Collio e DOC Friuli
___ ANNUAL PRODUCTION: 120.000 bottles
___ PRICE RANGE: over € 21
___ LANGUAGES: EN; DE; SL



The company is located in the municipality of Cormons, in the Zegla area, at the heart of the Collio region, the garden of great Friulian white wines. Here, for three generations, the Sturm family has passionately cultivated its vineyards. "Our elders" arrived from Austria in the 1800s and decided that this land was good to put down roots. The company philosophy is oriented towards the pursuit of elegance, purity, and fragrance in its products, ensuring a wine with great personality that evokes emotions over time. The production is distinguished by two labels, black and white: the black label represents wines produced and refined in stainless steel—very technical, vertical, and floral—featuring a modern graphic design that depicts a storm. In fact, "STURM" means "STORM," and therefore, the movement of the wind and sea waves was depicted, symbolizing the minerality of the soil (ponca). The white label, on the other hand, represents organic wines with spontaneous fermentation and aging in wood, coming from the best vineyards. Here, a



free, spontaneous symbol was chosen: a child's scribble representing a natural and unique storm, just as it is in nature. These wines represent the essence of the territory and the future of the company.

PRODUCTS

Ribolla Gialla, Friulano, Malvasia, Pinot Grigio, Chardonnay, Sauvignon, Cabernet Franc, Cabernet Sauvignon, Merlot, Refosco dal Peduncolo Rosso.



Cormòns
Salita Monte Quarin, 22
34071 Cormòns GO
T. 0039 348 590 3070
info@baronidelmestri.it

Tenuta Baroni del Mestri

🕒 Sun-Fri: by reservation only; Sat: 10-18

___ TASTINGS: *from 10 a 20 people*,
there is also a room for events

___ VISITS: *by reservation only*

___ SIZE: *4 hectares*

___ ANNUAL PRODUCTION: *7.000/8.000 bottles*

___ PRICE RANGE: *€ 11-20*

___ LANGUAGES: *EN; ES; FR*



Tenuta Baroni del Mestri is located in Cormòns, on Mount Quarin, from where you can enjoy a magnificent panoramic view, stretching across the entire plain, as far as Istria and the lagoons of Grado and Lignano. The 4-hectare estate is divided up between orchards, vegetable gardens, olive groves but most of all vineyards. Some of these hold the oldest vines in Friuli Venezia Giulia. The original core of the farm dates back to the mid-1600s; the loggia sits at the top and below, there is the wine cellar, a room made entirely of sandstone, in which wines are aged.

PRODUCTS

Extravirgin olive oil.

WHITE WINES: Friulano, Malvasia, Ribolla Gialla, Collio Bianco.

RED WINES: Merlot, Refosco dal Peduncolo Rosso.

SPARKLING WINES: Ribolla Gialla Spumantizzata, Spumante Rosé.



Cormòns
Loc. Novali, 1
34071, Comons GO
T. 0039 339 688 8362
info@tenutadellacasa.it

Tenuta Della Casa

🕒 Tue-Fri: 17-23; Sat: 16-23; Sun: 11-21

Closed: Mon

___ TASTINGS: *20 people*

___ SIZE: *5 hectares DOC Collio*

___ ANNUAL PRODUCTION: *20.000 bottles*

___ PRICE RANGE: *€ 11-20*

___ ACCOMMODATION: *La Pausa del Collio*

___ LANGUAGES: *EN; DE; ES; FR*



Founded at the end of the last century in the hamlet of Novali in Cormòns, near Slovenia, this family estate is an oasis of beauty tucked away between the hills of the Collio district of Gorizia and the Preval plain, an area of outstanding natural and tourist value. By creating a corner of paradise where the natural beauty and diversity of the area is the main resource, they fulfilled a lifelong dream. Firmly rooted in their love of nature, the farm is multifunctional, focusing on wine production, and hospitality as well as being an educational farm. Working towards a vision of agriculture as a privileged service to Nature, the focus is on achieving real and concrete sustainability. Its mission is to safeguard and enhance the biodiversity that surrounds it, guided by respect for tradition and ethical innovation. Balance, harmony and evolution are the principles that guide Della Casa Winery in all their activities.



PRODUCTS

Collio White DOC, Collio Red DOC, Resistente White, Resistente Red, Honey.



Cormòns
Loc. Angoris, 7
34071, Cormòns GO
T. 0039 0481 609 23
info@angoris.it

Tenuta di Angoris

🕒 Mon-Fri: 9.30-18.30; Sat: 10-17

Closed: Sun

___ TASTINGS: 40 people

___ SIZE: 70 hectares DOC Friuli Colli Orientali,
Colli Orientali del Friuli Picolit DOCG,
DOC Friuli Isonzo, DOC Collio

___ ANNUAL PRODUCTION: 500.000 bottles

___ ACCOMMODATION: La Tenuta di Angoris

___ PRICE RANGE: over € 21

___ LANGUAGES: EN



The history of Tenuta di Angoris hanks back to 1648 in Cormòns, the time when Ferdinand III of Habsburg thanked Locatello Locatelli for his service during the Thirty Years' War by gifting him 300 plots of land in the area known as "Langoris". 320 years later, Giulio Locatelli purchased the property, adding the Locatelli name to the history of Tenuta di Angoris. The 75 hectares of the estate's vineyards, located in the region's best wine-growing area, are highly valued



having been taken great care of. They boast 40 hectares of forests and have invested in equipment for more sustainable vineyard and winery management, such as a water purifier and photovoltaic system. The company has long since embarked on a path toward sustainability and since 2017 they have been awarded S.Q.N.P.I. status.

PRODUCTS

WHITE WINES: Friulano, Pinot Grigio, Pinot Bianco, Chardonnay, Sauvignon Blanc, Ribolla Gialla, Langor Collio.

RED WINES: Pinot Nero, Refosco dal Peduncolo Rosso, Merlot, Cabernet Franc, Schioppettino, Cabernet Sauvignon, Pignolo.

SPARKLING WINES: Metodo Classico 1648, Modolet.

DESSERT WINES: Picolit



Cormòns
Via Subida, 52
34071 Cormòns GO
T. 0039 0481 605 31
info@lasubida.it

Trattoria Al Cacciatore della Subida

Gourmet cuisine

🕒 Mon, Thu, Fri: 19-22

Sat, Sun: 12-15 / 19-22

Closed: Tue, Wed

___ PRICE RANGE: over € 40

___ COVERS: 86 inside; 26 outside

___ LANGUAGES: EN



Welcome to a warm and welcoming place, with a traditional fogolar (fireplace) and the scent of wood. In the heart of Collio, Trattoria al Cacciatore della Subida has been open since Christmas 1960. The cuisine presented by the owner Josko is inspired by



the dishes of the borderlands, where Friuli and Slovenian culture intersect and merge. The dishes are continuously perfected and refined by the chef, who, assisted by his wife, maintains the territory's original peculiarities. There is a careful and extensive selection of bottles proposed in the wine list, mostly from Friuli Venezia Giulia.



Corno di Rosazzo
Via Casali Gallo, 1/A
33040 Corno di Rosazzo UD
T. 0039 0432 759 316
cadibon@gmail.com

Cadibon

🕒 Fri-Sun: 10-13.30 / 17-20.30

Mon-Thu: by reservation only

___ TASTINGS: 40 people

___ SIZE: 14 hectares DOC Collio

and DOC Friuli Colli Orientali e Ramandolo

___ ANNUAL PRODUCTION: 40.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN



The name Cadibon means ‘At the Bons’ and is a direct reference to the relevance of local area and family tradition. The wines produced in here actually embody both the strength of nature and the wisdom of man. Corno di Rosazzo and the Colli Orientali del Friuli are the cradle of Cadibon wines: white and red wines featuring strong character, cared for with great passion and



an eye on the environment by Luca Bon, a young but already expert vine grower, as well as a refined and meticulous wine maker. The people living here have a tradition of hospitality and this is confirmed by the new cellar, designed not only to offer maximum functionality for grape processing and ageing, but also to welcome visitors and wine

enthusiasts for a tasting and sampling of local products. The Cadibon label identifies the best of the company's production. The experience you can have in this winery includes the presentation of the company and a visit guided directly by its owner, followed by a guided tasting of six wines paired with local products.

PRODUCTS

WHITE WINES: Friulano, Ribolla Gialla, Sauvignon, Sauvignon Lavoron, Chardonnay, Pinot Grigio, Moscato, Malvasia, Ronco del Nonno, Epoca Bianco.
RED WINES: Merlot, Cabernet Franc, Schioppettino, Refosco, Epoca rosso.
SPARKLING WINES: La Flamme.



Corno di Rosazzo
Via Gramogliano, 21
33040 Corno di Rosazzo UD
T. 0039 0432 759 427
info@canus.it

Canus

🕒 Mon-Fri: 9-17.30; Sat: 9-13

Closed: Sun

___ TASTINGS: 25 seated; 30 standing

___ SIZE: 18 hectares

___ ANNUAL PRODUCTION: 60.000 bottles

___ PRICE RANGE: over € 21

___ LANGUAGES: EN; DE; SL



In Gramogliano, there are the historic vineyards, the winery and the house dedicated to visits and tastings. The vineyards - all in the hills - are cultivated with care and their health in mind. In the cellar, no tricks but a reasoned use of experience. Because wines must reflect the land and express it through their taste, assisted by time. At the centre are the native and territorial vines: Ribolla, Tocai, Refosco, and Pignolo, which are joined by some varieties historically acclimatised to Friuli: Pinot Grigio, Chardonnay, Sauvignon and Merlot. The Gramogliano hills are of Eocene origin: sedimentary rocks composed of sandstone, limestone and dolomite, the ‘Ponca’. Viticulture has been at home here since the times of ancient Rome. Another important part of the company is in Prepotto, an ideal place for the cultivation of the vine that hosts native varieties including Ribolla, Tocai, Refosco and Schioppettino. The company, owned by the Casonato family since 2015, aims to safeguard the identity of the place and bring out the potential of its terroir. With respect, passion and rigour the vineyards are cultivated and the grapes processed. In the cellar, all wines are aged for at least two years before being bottled in a supply chain dedicated to the production of wines



and the pursuit of the highest quality. The original nucleus of the farm buildings dates back to the mid-seventeenth century; in a dominant position, there is the loggia and, under it, the cellar, entirely in sandstone, where the wines are aged.

PRODUCTS

WHITE WINES: DOC Friuli Colli Orientali Ribolla Gialla, DOC Friuli Colli Orientali Pinot Grigio, DOC Friuli Colli Orientali Friulan, DOC Friuli Colli Orientali Chardonnay, DOC Friuli Colli Orientali Bianco - Gramogliano.
RED WINES: DOC Friuli Colli Orientali Refosco dal Peduncolo Rosso, DOC Friuli Colli Orientali Merlot, DOC Friuli Colli Orientali Rosso - Mezzo Secolo, DOC Friuli Colli Orientali Pignolo.
SPARKLING WINES: Ribolla Gialla Brut.



Corno di Rosazzo
Via Rocca Bernarda, 3
33040 Corno di Rosazzo UD
T. 0039 0432 755 835
info@adrianogigante.it

Gigante Wine&Welcome in Friuli

🕒 Mon-Sat: 9-12.30 / 14-18

Sun: by reservation only

___ TASTINGS: 30 people

___ VISITS: by reservation only

___ SIZE: 25 hectares

___ ANNUAL PRODUCTION: 100.000 bottles

___ ACCOMMODATION: Gigante Farmhouse
Wine&Welcome

___ LANGUAGES: EN; DE



The Gigante Wine&Welcome farm in Friuli has been in business since 1957. It all started when the forefather Ferruccio, originally a miller with a passion for the land and the dream of viticulture, bought a house and vineyard on the hills of Rocca Bernarda in the municipality of Corno di Rosazzo, in the Controlled Denomination of origin Friuli Colli Orientali area. Today the company is led by his grandson Adriano. Since the late nineties, the latter has been joined by his wife Giuliana in a management that maintains a welcoming family character. However, in the meantime, the company has become a reality established at national and international level. The production estate of Gigante wines includes 25 hectares of land cultivated with vineyards, with an area dedicated to the production of fine sparkling wines. The management of the vineyards, enhanced by daily experience and competence constantly enriched by updates concerning the most innovative techniques, aims to protect the territory and achieve the best oenological results. The Gigante family is pleased to welcome guests and visitors interested in visiting

the vineyard and cellar, followed by a wine tasting. For a refined stay, the farmhouse is surrounded by an amphitheatre of vineyards and equipped with a wellness centre.



PRODUCTS

Ribolla Gialla, Pinot Grigio, Malvasia, Friulano, Friulano Vigneto Storico, Sauvignon, Chardonnay, Cabernet Franc, Merlot, Refosco dal Peduncolo Rosso Riserva, Schioppettino, Merlot Riserva, Pignolo, Prima Gialla, Prima Nera, Verduzzo Friulano, Picolit.



Corno di Rosazzo
Via Rocca Bernarda, 4
33040 Corno di Rosazzo UD
T. 0039 0432 755840
info@specogna.it

Specogna

🕒 Mon-Fri: 8.30-12 / 13.30-18

Closed: Sat, Sun

___ TASTINGS: 45 seated indoor,

70 seated outdoor

___ VISITS: by reservation only

___ SIZE: 24 hectares of which 22 with vines

___ ANNUAL PRODUCTION: 120.000 bottles

___ LANGUAGES: EN

The Azienda Agricola Specogna lies in the Controlled Designation of Origin Friuli Colli Orientali area, on the hills of Rocca Bernarda by Corno di Rosazzo, in the heart of Friuli. It was 1963 when Leonardo Specogna, after a few years spent as an immigrant in Switzerland, bought a small plot



of land and set up a farm producing dairy, cereals and wine for his own consumption. When his son Graziano and his wife joined the company, the winery experienced a vast improvement in vineyard management techniques and winemaking, leading it to focus on wine production. Today, the family's third generation is bringing fresh stimulus to the business, feeding that intergenerational synergy that has always helped

them add value to every stage of their winemaking process through a balanced blend of tradition and innovation. The company has a winemaking and storage area with steel tanks, a cellar for the refinement of wines with 110 wooden barrels of different sizes: an ideal location to welcome all those who want to get to know the family, the wines and the magnificent territory.

PRODUCTS

Friulano, Ribolla Gialla, Sauvignon Blanc, Pinot Grigio, Chardonnay, Merlot, Cabernet Franc, Refosco dal P.R., Pignolo, Verduzzo, Picolit.



Corno di Rosazzo
Via Prà di Corte, 1
33040 Corno di Rosazzo UD
T. 0039 0432 759 194
butussi@butussi.it

Valentino Butussi

🕒 Mon-Sat: 8-12.30 / 14-18.30

Sun: by reservation only

___ TASTINGS: 20 people

___ VISITS: by reservation only 50 people max

___ SIZE: 20 hectares

___ ANNUAL PRODUCTION: 100.000 bottles

___ ACCOMMODATION: Villa Butussi Farmhouse

___ LANGUAGES: EN



The Valentino Butussi company is located in Corno di Rosazzo, in the Controlled Designation of Origin Friuli Colli Orientali area, in a fascinating valley called Prà di Corte, meaning the meadows of the court. Established in 1910, the company is named after its founder. Today, the business is run with passion by the family of his son Angelo. The winery is managed according to modern practices, with a keen eye for tradition. The guiding principle is that the pursuit of quality is only achievable with a healthy vineyard and a natural environment to match. Based on this insight, a project of conversion to organic farming has long begun. Starting from a small vineyard of three thousand metres in 2002, it gradually led to the company's complete transformation in 2008 and to it obtaining organic certification in 2013. The owner's pride is the oldest Picolit bottles in the world: the vintage, still legible on the label, confirms it: it was the year 1834. Two Murano blown glass antiques are jealously guarded at the company headquarters. For overnight stays, there are the twelve rooms of Villa Butussi Farmhouse.



PRODUCTS

DOC FRIULI COLLI ORIENTALI WINES:

Sauvignon, Ribolla Gialla, Pinot Grigio, Pinot Grigio Ramato, Friulano, Chardonnay, Rosa dei Tuori, Cabernet Franc, Cabernet Sauvignon, Refosco dal Peduncolo Rosso, Genesis, Merlot, Pignolo Dal Pin, Ribolla Gialla Brut, Picolit, Verduzzo, White Angel, Madonna d'aiuto, Grappa. Extravergine olive oil, Honey.



Dolegna del Collio
Loc. Ruttars, 1
34070 Dolegna del Collio GO
T. 0039 0481 611 44
info@vinipascolo.com

Pascolo Alessandro

🕒 Mon-Sun: 10-12 / 13.30-18

___ TASTINGS: 20 standing; 15 seated

___ VISITS: always available

___ SIZE: 7 hectares

___ ANNUAL PRODUCTION: 20.000 bottles

___ LANGUAGES: EN; DE



The Pascolo Alessandro farm is located in the southern part of Ruttars, one of the sunniest and most charming areas of the Collio DOC wine district, renowned for the quality of its wines and the beauty of its landscape. The Pascolo family, winegrowers for three generations, take care of all the production phases, from pruning to vinification, not only to pour excellent wines into your glasses but to also fill them with their passion for this little oenological paradise. With seven hectares of south-



facing vineyards, they produce 20,000 bottles of wine a year, each one a perfect reflection of this terroir's characteristics. Elegant and long-lasting, they embody the

best of the Collio tradition. The winery is always open to welcome guests for visits and tasting experiences, which include a tour of the historic cellar, the production facility and the ageing cellar, as well as walks through the vineyards. In the summer, the tasting sessions take place in the garden overlooking the vineyards, a truly unforgettable experience. Each tour is led directly by the person who looks after the vineyard and transforms the grapes into wine, which helps making the experience authentic and engaging. For special requirements, reservations are appreciate

PRODUCTS

Agnol, Bolla gialla Spumante brut, malvasia Istriana, Merlot selezione, Pascal, Pinot Bianco, Sauvignon, Friulano.

Tenuta Stella

- 🕒 Mon-Fri: 9-15; Sat: 9-13
Sun: by reservation only
- ___ TASTINGS: 24 people
- ___ SIZE: 15 hectares DOC Collio
- ___ ANNUAL PRODUCTION: 38.000 bottles
- ___ PRICE RANGE: € 11-20
- ___ LANGUAGES: EN; DE; SL



Tenuta Stella is located in Scirò, in the Municipality of Dolegna, on the highest hilltops of Collio, surrounded by mountains but also close to the sea, brushed by the Bora wind and cool currents, in a land that seems to have been created for the purpose



of winegrowing. Here, Sergio Stevanato has set up a winery based almost exclusively on indigenous Friulian grape varieties, producing wines that are both captivating and never predictable. Above all capable of expressing, in each and every sip, the richness of the territory they are born from. Today the Estate represents the absolute excellence of Collio wines, deeply rooted in the territory and with a 360° approach to

quality. Tenuta Stella is a single 30-hectare property, 15 of which are planted with vines, while the rest is woodland. Ribolla Gialla, Malvasia and Friulano: these varieties are the main focus of Tenuta Stella's activities. These are the indigenous grapes of the Collio area. Only here, thanks to the unique and unparalleled composition of the soil, are these vines able to grow and express their characteristics to their full potential, producing wines that are truly one-of-a-kind; high-quality, vibrant and an authentic expression of their land. Since 2013, the vineyards have been cultivated in compliance with European Regulation 203/2012 on organic farming, and the first vintage of organically certified wines was released in 2016. This approach will be applied to the Estate's overall production.

PRODUCTS

Tanni Pas Dosè 60 months Blanc de Blancs Metodo Classico, Ribolla Gialla Brut 36 months Metodo Classico, Ribolla gialla Riserva Collio DOC, Ribolla gialla Collio DOC, Friulano Collio DOC, Malvasia Collio DOC, Pinot nero Collio DOC, Rosso Sdencina IGT Venezia Giulia.

Venica&Venica Wine Resort Vignaioli dal 1930

- 🕒 Mon-Sat: 9-18
Closed: Sun
- ___ TASTINGS: 12 people
- ___ SIZE: 40 hectares DOC Collio
- ___ ANNUAL PRODUCTION: 320.000 bottles
- ___ PRICE RANGE: over € 21
- ___ LANGUAGES: EN; DE



Since 1930, when Daniele Venica bought the main part of the company, almost 90 years have passed that have seen four generations of his family follow one another in harmonious management. Almost a century of history and energies dedicated to giving continuity to past legacies, honouring this land, its vineyards and grapes. The company experienced a significant expansion in the 1970s when, starting from 1972, the Venica family became one of the first in Friuli to sell their white and red wines directly to the public on farm premises. Until then it had only been sold to taverns and trattorias in Gorizia and Cividale. In 1976 Gianni Venica discovered and applied the white vinification method and, the following year, Venica wines were bottled for the first time. The 1980s were marked by an intense export activity and the opening of the agritourism's first unit. Today, the Venica&Venica company owns 40 hectares planted with vineyards, all in the Controlled Denomination of Origin Collio area. Depending on the season and the harvest, it produces approximately 320 thousands bottles per year. Over 85% are whites - Ronco delle Mele and Toblar are among the most awarded and appreciated - and the remaining 15% are reds. Over 55% of Venica wines are sold in Italy while the rest are exported to countries such

as Germany, the United States, Japan and Korea. Respect for the territory and its history have also shaped the winery's



physical appearance which, between 2015 and 2016, saw the renovation of the historical wine cellar in Dolegna del Collio with a design by architect Carola Nitsch, based on a concept by Ornella Venica. Guided tours with tasting are available.

PRODUCTS

WHITE WINES: from the native vines Adelchi Ribolla Gialla, Primarul Friulano, Petris Malvasia to the international family of Pinot to the aromatic Ronco del Cero Sauvignon and Traminer Aromatico
RED WINES: Cabernet Franc, Merlot, Schioppettino and Bottaz Refosco.



Faedis
Via Udine, 63
33040 Faedis UD
T. 0039 0432 728 959
ristorante@novecastelli.it

Ai 9 Castelli

Local cuisine

🕒 Wed-Mon: 11.30-14.30 / 18.30-23
Tue: 11.30-14.30
__ PRICE RANGE: € 30-40
__ COVERS: 100 inside
__ LANGUAGES: EN



Ai Nove Castelli in Faedis is a restaurant that celebrates the culinary tradition of Friuli Venezia Giulia with innovation and deep respect for its roots. The menu includes typical regional dishes — recipes passed down through generations and creatively reinterpreted — with a focus on local, seasonal ingredients. From grilled meats,



homemade pasta and bread and desserts made by hand, with each dish enhanced by the skilful use of wild herbs to highlight the authentic flavours. The warm, refined setting, along with attentive and courteous service, and a cellar full of local Friulian wines create a unique gastronomic experience — perfect for those seeking good food, atmosphere, and conviviality.



Faedis
Via delle Cave, 1
33040 Faedis UD
T. 0039 338 801 2556
info@vinidigaspero.it

Di Gaspero Flavia e Umberto

🕒 Mon-Sat: 9-12.30 / 14-18.30

Closed: Sun

__ COVERS: 60 standing; 30 seated

__ TASTINGS: *Tastings are available*

at these same times

__ SIZE: 12 hectares

__ ANNUAL PRODUCTION: 600 hectolitres

__ LANGUAGES: EN



The Azienda Agricola Di Gaspero Flavia e Umberto is in Faedis, in the Controlled Denomination of Origin Friuli Colli Orientali area. Its wines are the result of passionate work that the family has been passing on for generations. The care of the vines



is carried out with love and expertise, and the vinification process follows the ancient tradition of this land. The production in-

cludes international and native white and red wines. Among the natives, the Refosco di Faedis stands out, exclusive to the area. You can visit the wine cellar, taste its wines and discover traces of Friuli's history and culture immersed in lush and uncontaminated nature.

PRODUCTS

Refosco di Faedis, Merlot, Franconia, Schioppettino, Cabernet Franc, Friulano, Verduzzo Friulano, Picolit, Pinot Grigio, Chardonnay, Le Cave - white.



Fagagna
Via Casali Lini, 9
33034 Fagagna UD
T. 0039 0432 801 810
info@casalecjanor.com

Casale Cjanor Ristorante di Campagna

Local cuisine

⌚ Thu-Sun: 12.30-14.30 / 19.30-22
Closed: Mon, Tue, Wed
PRICE RANGE: € 30-40
COVERS: 85 inside; 20 outside
LANGUAGES: EN



Discover this charming farmhouse of ancient origins in the hilly countryside of Friuli which offers those who visit the area pleasant and relaxing moments. In



winter, it is possible to dine by the heat of the fogolar. In summer, you can enjoy the natural shade offered by the Kiwi pergola for lunch or dinner by candlelight. The kitchen offers local recipes with raw ingredients of its own production. The farm covers 20 hectares. The prevailing activity is the raising of courtyard animals and the cultivation of grapes, olives and several varieties of fruit trees and vegetables. Casale Cjanor also stands out for the production of Pestat di Fagagna (lard with herbs), a Slow Food Presidium.

www.casalecjanor.com



Fagagna
Via Castello di Fagagna, 33
33034 Fagagna UD
T. 0039 0432 810 466
T. 0039 346 327 3800
ristorantesanmichele@yahoo.it

Ristorante San Michele

⌚ Wed-Sun: 10.30-15 / 17.30-23.30
Closed: Mon, Tue
Open on holidays, but opening hours may change
PRICE RANGE: over € 40
COVERS: 40 inside; 50 outside
ACCOMMODATION: Casa del Vicario
LANGUAGES: EN; DE; FR



On the hill that from Fagagna dominates the district, the Restaurant San Michele enjoys, on one side, the sea view and, behind it, the Carnic Alps. Included in the Michelin guide it offers local products at 0 km in a contemporary key: everything is regional: the fish of Marano, free-range eggs, and dairy products from the dairies of Fagagna. A large garden welcomes visitors who climb the hill to enjoy the restaurant or sit in the wine shop on the ground floor and enjoy the "cicchetti" (a good glass of wine). And if you come from far away, stop in the delightful rooms of "Casa del Vicario."



sanmichele.restaurant



Farra d'Isonzo
Strada della Colombara
entrata da Via Contessa Beretta, 13
34072 Farra d'Isonzo GO
T. 0039 0481 888 004
info@borgoconventi.it

Tenuta Borgo Conventi

⌚ Mon-Fri: 8-18; Sat: 10-18
Sun: by reservation only
TASTINGS: by reservation only
150 standing; 80 seated
VISITS: by reservation only
SIZE: 30 hectares
ANNUAL PRODUCTION: 300.000 bottles
LANGUAGES: EN; DE



Borgo Conventi is a historic company on the Friuli wine scene. The estate spreads over 30 hectares of vineyards, of which 20 on the prestigious hills of the Controlled Designation of Origin Collio area and 10 in the alluvial plain of the Controlled Designation of Origin Isonzo area. Founded in 1975 by Gianni Vescovo, Borgo Conventi



owes its name to a legend according to which Rizzardo di Strassoldo, the feudal lord of the area, donated a plot of land to the Dominican Fathers, who built a convent there. The estate produces Friuli white and red wines. It is among the most state-of-the-art wineries, having always concentrated a lot of effort into the care of the vineyards and the final product. With the purchase of the estate in April 2019 by the Moretti Polegato family, the care of the vineyard

became even more important. Aware that the future depends on sustainability and environmental protection, the property has converted all the vineyards of the estate to the procedures with low environmental impact obtaining the "Biodiversity Friend" certification. The philosophy of Borgo Conventi is to produce wines of recognizable geographical identity and high varietal expression, seeking elegance and balance between structure and pleasantness. Each bottle tells a story of refined quality, tradition and passion.

PRODUCTS

COLLIO DOC LINE: Pinot Grigio, Ribolla Gialla, Friulano, Chardonnay, Sauvignon, Merlot. Isonzo del Friuli
ISONZO DOC WINES: Pinot Grigio, Friulano, Chardonnay, Sauvignon, Refosco dal Peduncolo Rosso, Merlot, Cabernet Franc.
CRU LINE: Schioppettino Venezia Giulia IGT, Braida Nuova Rosso Venezia Giulia, Ribolla Gialla Spumante Millesimato Brut.



Farra d'Isonzo
Via Contessa Beretta, 29
34072 Farra d'Isonzo UD
T. 0039 0481 889 311 / 327 117 8044
tenuta@tenutavillanova.com
info@tenutavillanova.com

Tenuta Villanova

🕒 Mon-Thu: 9-17; Fri: 9-16.30

Sun: by reservation only

Closed: Sat, Sun

— PRICE RANGE: over € 21

— TASTINGS: 150 standing; 100 seated

— VISITS: by reservation only

— SIZE: 170 hectares

— ANNUAL PRODUCTION: 250.000 bottles

— LANGUAGES: EN; DE; ES; SL; HR; SR



Founded in 1499, when the Strassoldo family acquired the estate from the patriarchate of Aquileia, Tenuta Villanova is today the oldest winery in Friuli-Venezia Giulia. In 1932 the estate was acquired



by Arnaldo Bennati, and in 1985 it passed to his wife, Giuseppina Grossi. It is now run by their grandchildren, Francesca and Stefano Grossi, who skillfully combine a respect for tradition with an enthusiasm for the future of winemaking. The property covers roughly 170 hectares, 100 of which are planted with vines between the

prestigious Collio DOC hills and the alluvial plain of the Friuli Isonzo DOC. The estate honors both the land and its own historic identity, producing excellence in both winemaking and distillation. Each vineyard is carefully cultivated to enhance the unique characteristics of the soil and microclimate; elements that help define the style and quality of the wines. Meticulous grape selection and expert cellar work make it possible to transform the fruit of the land into labels that convey authenticity, elegance, and personality. Every bottle tells a story of skill and dedication.

PRODUCTS

COLLIO DOC LINE: Friulano, Ribolla Gialla, Sauvignon, Merlot.

FRIULI ISONZO DOC WINES: Chardonnay, Friulano, Malvasia, Pinot Grigio, Sauvignon, Traminer Aromatico, Cabernet, Merlot, Refosco dal Peduncolo Rosso.

SPARKLING WINES: Pinot Nero Brut, Ribolla Gialla Brut.

SPIRITS: Grappa Val di Rose, Grappa Invecchiata Val di Rose.



Gorizia
Via IV Novembre, 5/C
34070 Gorizia GO
T. 0039 351 982 0448
T. 0039 347 588 8720 / 335 679 1117
info@anticaconteabirrifificio.it

Birrifificio Antica Contea

🕒 Mon-Fri: 17-23; Sat: 11-23; Sun: 11-22

— TASTINGS: 170 people

— VISITS: by reservation only

— LANGUAGES: EN



The brewery was established in 2013 as the brainchild of two schoolmates who shared two great passions: English craft beer and their own territory. The first authentic craft brewery in Gorizia started in a small workshop in the city, with little more than a domestic production aiming for originality and quality. A massive challenge in a land used to winemaking and famous for its white wines, that has never paid much

attention to malt and hops processing. In 2016 the brewery moved to new premises in Piedimonte, equipped with a new and larger production plant in constant operation and a tap room dedicated to tasting within the context of a cosy English-style pub. Since then the production has expanded further and diversified, drawing inspiration from different Anglo-Saxon and Central European brewing traditions to reach the current range with a catalogue of about 20 different beer styles.



PRODUCTS

Craft farm beers. You will taste them pairing with local specialties like cheeses, cured meats, and more.



Gorizia
Loc. Castel San Mauro, 1
34170 Gorizia GO
T. 0039 328 915 8033
info@castelsanmauro.it

Castel San Mauro

🕒 Mon-Sun: by reservation only

___ PRICE RANGE: *over € 21*

___ TASTINGS: *50 people*

___ SIZE: *6,5 hectares*

___ ANNUAL PRODUCTION: *5.000 bottles*

___ LANGUAGES: *EN*

A historic winery dating back to the 13th century located in the Collio district, Castel San Mauro combines tradition and innovation by using patented marble tanks for the



vinification of biodynamically grown grapes, processed in a historic residence situated on a site of great historical and cultural interest. Visitors can enjoy walks among the vineyards, hikes along the Isonzo river and on Mount Sabotino in the tracks of the First World War.

PRODUCTS

WHITE WINES: Winorang - orange wine.

RED WINE: Atavo



Gorizia
Loc. Lenzuolo Bianco, 1 - Fraz. Oslavia
34170 Gorizia GO
T. 0039 0481 547 103
info@fieglvini.com

Fiegl

🕒 Mon-Sun: 9-18

___ TASTINGS: *10 people*

___ SIZE: *32 hectares*

___ ANNUAL PRODUCTION: *300.000 bottles*

___ PRICE RANGE: *€ 11-20*



The Fiegl farm is located in Oslavia, a hamlet in the rolling hills north of Gorizia, in the heart of the Collio, an area famous for its wine production. With a winegrowing tradition of over two hundred years, brothers Rinaldo, Giuseppe and Alessio, together with their sons and grandsons Martin, Robert and Matej, produce wine from their 30 hectares of vineyards. Respecting tradition and environmental sustainability, they harvest and cultivate by hand, producing wines with a distinctive mineral character. The Fiegl wine cellar, where tradition and technology come together, creates white wines in steel tanks and refines its red varieties in barriques and tonneaux. Next to the tasting room, a small museum displays relics from the First World War, which were discovered in the family vineyards, adding a touch of local history to the visitor experience. Fiegl wines, such as Ribolla Gialla and Merlot, highlight the unique organoleptic characteristics of

the Collio hills, conveying the history and passion of the family with every sip.



PRODUCTS

Sparkling Rosè and Surli, the classic and native whites of the Collio and Friuli Venezia Giulia, the red Merlot, Cabernet Franc and Cabernet Sauvignon which, in part, also have long refining times in oak barrels.



Gorizia
Loc. Lenzuolo Bianco, 9 - Fraz. Oslavia
34170 Gorizia GO
T. 0039 0481 308 82
info@gravner.it

Gravner

- ⌚ Mon-Fri: 8.30-17.30
Closed: Sat, Sun
- ⌚ Wine shop: by reservation only
- ___ TASTINGS: 6 people
- ___ SIZE: 18 hectares
- ___ ANNUAL PRODUCTION: 25.000-34.000 bottles
- ___ PRICE RANGE: over € 21
- ___ LANGUAGES: EN; ES; SL



On the Collio hills, near Gorizia and a stone's throw from the Slovenian border, there's a small hamlet called Oslavia. This is where the Gravner farm was established in 1901 with the purchase of a house and 2.5 hectares of land where grapes, fruits - cherries and apricots in particular - were produced. Cows and pigs were raised,



as was customary in farming families of the time. After two world wars and many changes, the turning point came about in 1973, when Joško Gravner took over the company's fortunes. He started by applying all the modern techniques learned during

his studies but changed course in 1996, after two violent hailstorms. He began by macerating wines in large wooden barrels and then, in 2001, decided to take an unexplored route in Italy: vinification in large underground terracotta amphorae. For Joško Gravner it was a return to the source, where the purest water is located. Today the company cultivates and processes only Ribolla and Pignolo, with a tiny percentage of Cabernet Sauvignon, spread over 15 hectares of vineyards. The wines remain in the amphora for one year and then refine for at least 6 years in large oak barrels. The company is open for visits and tastings only by reservation.

PRODUCTS

Bianco Breg, Ribolla, Rosso Breg, Rosso Rujno.



Gorizia
Loc. Madonnina di Oslavia, 3
34170 Gorizia GO
T. 0039 0481 535 153
info@primosic.com

Primosic

- ⌚ by reservation only:
Thu-Sat: 10-12 / 15-17
Closed: Mon, Tue, Wed, Sun
- ___ TASTINGS: 15 people
- ___ SIZE: 32 hectares
- ___ ANNUAL PRODUCTION: 210.000 bottles
- ___ PRICE RANGE: over € 21
- ___ LANGUAGES: EN; DE; SL



The cultivation of vines and winemaking are solid family traditions spanning multiple generations. "Number One", the first bottle of the Collio Consortium, was produced in this cellar and remains to this day a precious heirloom testifying of the long history of the estate as well as to the journey undertaken to achieve quality wine



while protecting our land. The history of this land and its people is also the winery's history, a meeting point of different cultures and traditions that have all blended together and are reflected in the wines, like the tiles of a mosaic, creating a personal and unique portrait of the Collio terroir. Among

the indigenous grape varieties Ribolla Gialla, which has been rediscovered and appreciated worldwide, takes pride of place: in particular the classic 'Think Yellow' version or the Ribolla Gialla di Oslavia reserve. Today, Silvan - the father - and his two sons Boris and Marko continue the family tradition on the farm with the same unstoppable passion, and are now being joined with curiosity and respect by the fifth generation adding to a beneficial and continuous exchange of ideas across many generations.

PRODUCTS

WHITE WINES: Ribolla Gialla - Think Yellow, Malvasia Istriana, Collio Chardonnay, Collio Pinot Grigio, Collio Friulano, Collio Sauvignon Blanc, Collio Bianco - Klin, Chardonnay - Gmajne Riserva, Ribolla Gialla Riserva (Orange wine), Friulano - Skin (Orange Wine), Pinot Grigio - Skin (Orange Wine).

RED WINES: Refosco dal Peduncolo Rosso, Collio Merlot, Collio Rosso - Metamorfosis.

SPARKLING WINES: Bolla Noir Spumante Brut.



Gorizia
Loc. Tre Buchi, 4
34170 Gorizia GO
T. 0039 0481 328 04
info@radikon.it

Radikon

① Mon-Sat: by reservation only

Closed: Sun

___ TASTINGS: 10 people

___ SIZE: 24 hectares DOC Collio

___ ANNUAL PRODUCTION: 80.000 bottles

___ ACCOMMODATION: Radikon

___ PRICE RANGE: over € 21

___ LANGUAGES: EN; SL



In the enchanting heart of the village of Oslavia, nestled between the sea and the majestic mountain peaks, the Radikon family cultivates the centuries-old art of viticulture with passion and respect for nature. The healthy winds, generous sunshine and beneficial rainfall that bless this land give rise to a unique microclimate, ideal for the growth of excellent grapes. On the steep slopes of "ponca" soil, each vine is lovingly cared for, with only a limited number of grape clusters allowed to grow on each vine that are then harvested by hand at the peak



of their ripeness. Here, the grapes are treated with great respect, carefully destemmed and left to ferment spontaneously, without

any artificial processes or temperature controls. After a period of maceration that constitutes the very essence of the harvest, the wines are then made to rest in large barrels and subsequently perfected in the bottle, thus capturing the unique emotion of each vintage linked to the constant effort applied combined with the local soil, which ultimately yield perfection. Radikon was one of the first to experiment with the art of maceration and the elimination of sulphur dioxide, demonstrating a genuine respect for nature and humankind that goes beyond the concept of organic wine-growing. If you would like to discover our history and share the passion that drives each bottle, the Radikon family will be delighted to welcome you among the rows of vines on our land.

PRODUCTS

THE BLUE RADIKON spontaneous fermentation: Ribolla, Oslavje, Jakot.

S LINE spontaneous fermentation: Sivi, Slatnik, RS.

SELECTIONS spontaneous fermentation: Merlot, Pignoli, Oslavje.



Gorizia
Via Duca D'Aosta, 96
34170 Gorizia GO
T. 0039 331 441 9618
T. 0039 333 441 4920
info@rosenbar.it

Rosenbar

Local cuisine

① Tue-Sat: 12-15 / 19-22

Closed: Sun, Mon

___ COVERS: 40 inside; 40 outside

___ PRICE RANGE: over € 40

___ LANGUAGES: EN; DE; SL



Classified as a seafood restaurant, Rosenbar also serves meat and regional dishes for customers who prefer something other than fish. Attention to ingredients and fresh-



ness makes the difference - everything in our kitchen is traditional, 0-kilometre, and from the Region, supplied by locally sourced artisan producers who work in a genuine manner. We create traditional dishes with a modern twist!



Gradisca d'Isonzo
Viale Trieste, 122
34072 Gradisca d'Isonzo GO
T. 0039 0481 992 13
info@albergoalponte.it

Al Ponte

Gourmet cuisine

① Tue-Sat: 12-15/19-22; Sun: 12-15

Closed: Mon

___ PRICE RANGE: € 30-40

___ COVERS: 80 inside; 30 outside

___ LANGUAGES: EN



The Al Ponte restaurant awaits you at the entrance of Gradisca d'Isonzo, in the heart of Friuli. It is located in a green oasis on the banks of the Isonzo river, among prestigious vineyards and places of outstanding historical and artistic interest. In this comfortable and warm environment, chef Luca, with aunt Olga by his side, tells and interprets the countless culinary influences of Friuli Venezia Giulia through his skilful cooking, showing equal mastery of both creative fish cuisine and Friulian traditional food. The cellar is rich in important wines, particularly local wines, with an enviable collection of large size bottles.





Gradisca d'Isonzo
Via Roma, 32
34072 Gradisca d'Isonzo GO
T. 0039 0481 924 14
info@blasonwines.com

Blason Wines

🕒 Mon, Sat: 9-13;

Tue-Fri: 9-12.30 / 15.30-18.30

Closed: Sun

___ TASTINGS: 24 people

___ VISITS: by reservation only

___ SIZE: 17 hectares

___ ANNUAL PRODUCTION: 60.000 bottles

___ PRICE RANGE: € 11-21

___ LANGUAGES: EN



Nestled between the Karst Plateau and the gentle hills of Collio, overlooking the Adriatic Sea and traversed by the River Isonzo, the Blason Wines vineyards occupy a unique terroir: a reddish colour that recalls the natural minerality, the stones that make it tenacious but also warm and well oxygenated, ideal for successful winegrowing. The management of the vineyards leverages the balance between the mildness of the climate and the harshness of a soil rich in skeleton, producing savoury, mineral and aromatic wines. The cultivation technique respects the principles of sustainable agriculture, where man and nature work together in harmony. A story of Friuli Venezia Giulia: rural roots, a passion that grows and is consolidated in great wines. From tradition but above all from his family and a team of close-knit and capable people, the owner Giovanni has successfully turned the company around, making it a well-known and esteemed producer in Italy and abroad. Visitors can purchase products in the shop and, by telephone reservation, visit the winery and the barrel cellar, with tastings available



PRODUCTS

WHITE WINES: Blasonato Friulano from the historic vineyard, Vale Pinot Grigio coppery without added sulphites, Friulano, Ribolla Gialla, Malvasia, Pinot Grigio, Chardonnay, Bruma Bianco (blend).

RED WINES: Vilès, Refosco dal Peduncolon Rosso., Merlot, Cabernet Franc, Cabernet Sauvignon.

SPARKLING WINES: Ribolla Gialla Extra Dry, Ribolla Gialla Brut.

SWEET WINES: Terra.



Gradisca d'Isonzo
Via Gorizia, 2
34072 Gradisca d'Isonzo GO
T. 0039 0481 997 83
luca.spessot@hotmail.it

Osteria Mulin Vecio

Local cuisine

🕒 Fri-Tue: 13.30-14.30 / 17.30-22

Closed: Wed, Thu

___ COVERS: 100 inside; 50 outside

___ PRICE RANGE: € 20-30

___ LANGUAGES: EN; DE



The Mulin Vecio is one of the historic Friuli osterie (taverns) It is located in Gradisca d'Isonzo and is one of the most loved meeting places. Entering the Mulin Vecio is like diving into history: everything here speaks of love and respect of the land's traditions and social rituals. Among these, the ritual of tajut (glass of wine) that is renewed every day. But it is also an excuse to meet up and have a quick snack or sit down and enjoy the hot dishes of local tradition. Events for groups can be arranged upon reservation.



Majano
Via Borgo Plos, 1 - Fraz. Susans
33030 Majano, UD
T. 0039 339 228 4537
Info@susans.it

All'Antica Scuderia del Castello

🕒 Mon- Sun: by reservation only

___ VISITS: ceramics, paintings on ceramics and olive harvesting. bookings by phone or email at the least one week in advance, max 10 people

___ ACCOMMODATION: All'Antica Scuderia del Castello

___ LANGUAGES: EN; DE; ES



The "All'Antica Scuderia del Castello" agritourism guesthouse was inaugurated in the year 2001, in the heart of the Friulian Hills, an area where the hilltops chase each other, alternating with meadows and patches of woodland. On the gentle hills of Susans, our farm cultivates over 350 olive trees and is one of the largest in the



hillside area. Since 1997, several varieties of olive trees (cultivars) have been planted, and since 2016, a state-of-the-art oil mill has been installed, allowing us to produce high-quality evo oil.

PRODUCTS

Extra virgin olive oil.



Majano
Via Nazionale, 201
33030 Majano UD
T. 0039 0432 958 314
info@integraldo.bio

Integraldo

Italian cuisine

🕒 Thu-Tue: 7-23

Closed: Wed

__ COVERS: 100 *inside*; 50 *outside*

__ PRICE RANGE: € 20-30

__ LANGUAGES: EN; DE; RU



Welcome to Integraldo, where a genuine passion for nature and local cuisine combine to create an experience like no other. Their history of growth and commitment, which



began with the three founding partners in 2015 and has grown into an established and strong family of professionals, is an inspiring tale of dedication to quality and authenticity. Integraldo offers a wide range of services, from a restaurant and hotel to a retail outlet for organic products, committed to providing a complete and diverse experience, always focusing on sustainability. The attention to detail and the use of local and organic products can be seen in their restaurant dishes, in the rooms of the Integraldo BiHotel, and in the products sold in store. This reflects their strong connection to the local area as well as their care for the environment.



Manzano
Via delle Fornaci, 1
33044 Manzano UD
T. 0039 0432 754 555
info@midolini.com

Acetaia Midolini

🕒 Mon, Sat: by reservation only

Tue-Fri: 9-12:30 / 15-18

Closed: Sun

__ TASTINGS: 80 *standing*; 50 *seated*

__ LANGUAGES: EN; DE; FR



Discover the art and tradition of balsamic condiments at Acetaia Midolini, established in the heart of the Colli Orientali del Friuli territory for over half a century. Here, the combination of history and innovation gives rise to Asperum balsamic vinegar, the fruit of ancient traditions and an artisanal process that uses Refosco and Friulano grapes, carefully aged in small wooden barrels. Since 1998, Acetaia Midolini has been carrying on the legacy of Lino Midolini, its visionary founder, Guinness World Record holder and the custodian of a unique gastronomic heritage. Thanks to the food and wine tours, visitors can embark on a unique sensory journey, savour-



ing the enveloping delicacy of Asperum and discovering the authentic flavours of the lands of Friuli Venezia Giulia. Book your experience and discover the essence of artisanal craftsmanship, where every

drop of balsamic vinegar reveals a story of tradition and love of good food.

PRODUCTS:

Balsamic dressings based on aged cooked must: Asperum 30 years; Asperum 15 years, Asperum 5 years. Condiments based on vinegars and young cooked must: Asperum Intense white, Asperum Intense red, Asperum Young. Sweet compotes and tasty Asperum sauces.

FRIULI COLLI ORIENTALI DOC WINES:

Friulano, Chardonnay, Pinot grigio, Sauvignon, Refosco and Prosecco extra Dry.



Manzano
Via Orsaria, 32
33044 Manzano UD
T. 0039 0432 740 315
colutta@colutta.it

Colutta Wines

- ⌚ Mon-Fri: 8-17;
Sat: 8-12 / afternoon by reservation only;
Sun: by reservation only
- ⌚ Wine shop: Mon-Fri: 8-17; Sat: 8-12
- TASTINGS: 60 standing; 60 seated
- VISITS: 60 people
- SIZE: 20 hectares DOC Friuli Colli Orientali and DOCG Rosazzo

The Colutta farm produces its wines in the vineyards of Buttrio, Manzano and Rosazzo. All included in the prestigious "Vine and Wine Park" of the Colli Orientali of Friuli. Bought by the family at the beginning of the 20th century and now led by Giorgio Colutta, the third generation. The approximately 20 hectares of vineyards are cultivated according to EU indications, with respect of the environment and consumer health. The company's motto is "Wine is made first of all in the vineyard", and this is how the labours of a year's work in the countryside find their maximum expression in the delicate and fundamental harvest phase. Thanks to its quality, Colutta is present in the major guides and mentioned in the most important industry magazines such as Wine Spectator and Decanter. In 1999 the old manor house dating back to the 1700s was renovated. Today it houses the company centre and an agritourism. The renovation has brought to light ancient stone walls and beams, which give a particular charm to the winemaking cellar, barriqueria (barrel cellar) and bottling premises, equipped with the most modern technological equipment.

- ANNUAL PRODUCTION: 120.000 bottles
- ACCOMMODATION: Farmhouse
- PRICE RANGE: € 11-20
- LANGUAGES: EN; DE



With a swimming pool and rooms that offer Wi-Fi, air conditioning and TV, the agritourism is an ideal place to take a few days rest. From the location, it is possible to visit



mountains, sea or cultural resorts or enjoy tourist itineraries on foot, horseback, or mountain bike.

PRODUCTS

WHITE WINES: Ribolla Gialla, Pinot Grigio, Sauvignon, Friulano.
RED WINES: Refosco, Schioppettino, Pignolo, Merlot.
SPARKLING WINES: Prosecco.



Mariano del Friuli
Via Manzoni, 82
34070 Mariano del Friuli GO
T. 0039 0481 692 00
info@masutdarive.com

Masùt da Rive

- ⌚ Mon-Sat: 8.30-12 / 13-17.30
Closed: Sun
- TASTINGS: 18 people
- SIZE: 30 hectares DOC Isonzo
- ANNUAL PRODUCTION: 130.000 bottles
- PRICE RANGE: over € 21
- LANGUAGES: EN



The company was founded in 1979 by Silvano Gallo. In the early 1990s the opportunity to export to the United States, where



the "Gallo" brand was registered, led the company to change its name and, in 1994, Masùt da Rive was born. Today the company's leadership is entrusted to the founder's sons who, while keeping an attentive eye on tradition, have introduced over the years innovative vinification techniques and vineyard management. The primary goal, shared from generation to generation, is always the same: to produce high-quality wines that are an authentic expression

of the territory. To this end, Masùt da Rive aims for environmental sustainability with increasingly greater attention on the ethical aspects of agricultural activity through green choices that translate into the quality of the grapes and absolute integrity of the wine.

PRODUCTS

WHITE WINES: Ribolla Gialla, Friulano, Sauvignon Blanc, Chardonnay, Maurus Chardonnay, Pinot Grigio, Pinot Grigio Jesimis, Pinot Bianco.
RED WINES: Cabernet Franc Pinot Nero, Maurus Pinot Nero, Sassirossi, Semidis.



Mariano del Friuli
Via Campo Sportivo, 13
34070 Mariano del Friuli GO
T. 0039 0481 696 80
T. 0039 349 308 6189
info@tenutaluisa.it

Tenuta Luisa

- ① Mon-Fri: 9-18; Sat: 9-13 / 15-18
Closed: Sun
- ① Wine shop: Mon-Fri: 9-18;
Sat: 10-13 / 15-18
- ___ TASTINGS: 60 standing; 60 seated
- ___ VISITS: 50 people
- ___ SIZE: 110 hectares DOC Friuli Isonzo
- ___ ANNUAL PRODUCTION: 350.000 bottles
- ___ ACCOMMODATION: Wine Resort Luisa
Bed & Breakfast
- ___ PRICE RANGE: € 11-20
- ___ LANGUAGES: EN; DE; FR



This winery tells a story of fathers, sons and grandsons, of an entire family producing a distinctive wine that has borne their surname for over a century: Luisa. The winery is located in Corona, a hamlet of the municipality of Mariano del Friuli, and can count on 110 hectares of vines within the Friuli Isonzo DOC area. The area consists of a plateau gently sloping down from the hills of the Collio and the Karst towards



the Adriatic Sea, and bears the imprint of the river from which it took its name. The area's Mediterranean microclimate offers significant temperature fluctuations, re-

sulting in grapes with complex and articulated bouquets, as well as balanced structure and acidity. It is in this perfect habitat that the two Luisa brothers, Michele (oenologist) and Davide (agronomist), lead the estate, working in harmony and combining their common passion, acquired knowledge and taste for experimentation. At Tenuta Luisa, environmental sustainability has always been considered a precious value and the measures taken have led to two important certifications: SQNPI and Diversity Ark. Indeed, it is only from respect for the earth that wines with great soul can be produced.

PRODUCTS

WHITE WINES: Ribolla Gialla, Friulano, Malvasia, Verduzzo, Pinot Grigio, Pinot Bianco, Chardonnay, Sauvignon, Traminer Aromatico, Desiderium, Edmida Blanc.
RED WINES: Refosco dal Peduncolo Rosso, Merlot, Cabernet Sauvignon, Cabernet Franc, Pinot Nero, Edmida Neri.
SPARKLING WINES: Ribolla Gialla Brut Millesimée, Rosé Brut Millesimée.
ROSÉ WINE: Rosé Brut Millesimée.



Mariano del Friuli
Via Cormòns, 6 - Fraz. Corona
34070 Mariano del Friuli GO
T. 0039 0481 690 03
mail@trattoriaalpiave.it

Trattoria Al Piave

- Local cuisine
- ① Mon 10.30-24; Wed-Sun: 9-24
Closed: Tue
- ___ PRICE RANGE: € 30-40
- ___ COVERS: 40 people
- ___ LANGUAGES: EN



The restaurant offers traditional home-made cuisine, with local dishes and recipes inspired by the Marche region and the Mediterranean with creative reinterpretations. Since the opening in 1991, all the pasta is homemade as is the bread. Among the specialities: *gnocchi*, *tagliatelle*, *pappardelle*, *lasagne* and *ravioli*. The raw ingredients, mainly of local origin, are carefully selected according to seasonality. The wine list includes local varieties and some extra-regional detours. In the Trattoria Al Piave, you can breathe the location's traditional atmosphere thanks to the tavern at the entrance and its characteristic attendance. From here, you can



access two rooms with a communicating fireplace. In the summer, it is possible to eat in the garden in an internal courtyard.



Mossa
Via Codelli, 23
34070 Mossa GO
T. 0039 351 917 0910
codelliventire@gmail.com

Osteria Codelli 23

- Farmhouse
- ① Wed-Sun: 11-15 / 18-23
Closed: Mon, Tue
- ___ PRICE RANGE: € 30-40
- ___ COVERS: 40 inside; 40 outside
- ___ LANGUAGES: EN; DE



Codelli 23 is the pink tavern in the village of Mossa near Gorizia, perched on the hill of the Codelli estate. Guests can enjoy aperitifs, lunches as well as meat and fish dinners in a family atmosphere.





Nimis
Via Ramandolo, 5
33045 Nimis UD
T. 0039 0432 790 320
info@dariocoos.it

Dario Coos

🕒 Mon-Fri: 9-17; Sat: 10-17
Closed: Sun
___ VISITS: *by reservation only*
50 people
___ SIZE: 20 hectares
___ ANNUAL PRODUCTION: 110.000 bottles
___ LANGUAGES: EN



Since the beginning of the 19th century, the Coos family has been producing wine in the hills of Ramandolo in the DOC Colli Orientali and DOCG Ramandolo areas of Friuli. The philosophy of at least five generations of passion for this land and its fruit, has been inspired by past traditions and techniques, constantly in search for the original, authentic Ramandolo, experimenting with



both new methods and old materials. Today the company combines the old with the new by using innovative production and a new winery but still harvesting by hand. Only grapes from their own vineyards are vinified - "everyone has the grapes they deserve" they say around here - according to a culture that is the soul, depth and

future of these hills. Led by qualified staff, you can visit the winery, stroll through the vineyards and taste the company's wines.

PRODUCTS

WHITE WINES: Friulano DOC FCO, Ribolla Gialla DOC FCO, Malvasia DOC FCO, Pinot Grigio DOC Friuli, Sauvignon DOC FCO, Chardonnay DOC FCO, Pinot Bianco DOC FCO, Riesling DOC FCO.

RED WINES: Schioppettino DOC FCO, Refosco IGP Venezia Giulia, Pignolo DOC FCO, Merlot IGP Venezia Giulia.
SPARKLING WINES: Ribolla Gialla Spumante Brut, Blanc de Blanc Extra Brut - 100% Chardonnay.

DESSERT WINES: Ramandolo Il Longhino DOCG, Ramandolo V.T. DOCG, Picolit DOCG.

OTHER PRODUCTS: Vermut Rosso Romandus.



Nimis
Via Ugo Foscolo, 4/8
33045 Nimis UD
T. 0039 0432 790 071
info@grappeceschia.it

Distilleria G. Ceschia

🕒 Mon-Fri: 9-12 / 15-18; Sat: 9-12
Closed: Sun
___ TASTINGS: 70 standing; 40 seated
___ VISITS: 50 people
___ PRICE RANGE: free
___ LANGUAGES: EN; DE



In Nimis, the G. Ceschia Distillery boasts over 100 years of tradition in the distillation of Ramandolo grape marc. It has always been a champion of the Friulian art of distillation, implementing its methods with unwavering passion. Ramandolo wine is made using Verduzzo grapes, one of the oldest vine varieties in the region and the first to have been granted a Controlled and Guaranteed Designation of Origin status in Friuli. Already on the wine list served in the Council of 1409 attended by Pope Gregory XII, the Friuli Verduzzo Ramandolo clone is an ancient vine, cultivated long before the arrival of the Romans in Friuli. The Roman settlement of Castrum Nemas gave its name to current Nimis. The company's history began in Nimis in 1886 when Giacomo Ceschia started his business as a distiller serving the winegrowers in the area with one of the first travelling stills. Up to then, they let the marc ferment at least three weeks, covered with three layers of leaves, earth and ash, in vats or sealed barrels. Today the travelling still is just a memory while Ceschia grappa continues to be distilled according to the original recipe of 1886, always using the highest quality raw ingredients. Today the recently renovated historic distillery opens its doors to enthusiasts and the curious offering



them an interesting tour in a cosy and welcoming atmosphere. The entire range of Ceschia Grappas and Distillates and a selection of typical Friulian gastronomic products are for sale on the premises. A wide selection of Ramandolo Controlled and Guaranteed Designation of Origin wines is also available.

PRODUCTS

Grappa Ramandolo Classica, Grappa Ramandolo Giacomo Ceschia, Grappa Nemas Classica, Grappa Nemas Barrique, Acquavite d'uva Fragolino, Acquavite di Ciliegie, Acquavite d'uva Est, Vino Ramandolo D.O.C.G.



Nimis
Via Pescia, 7 - Loc. Ramandolo
33045 Nimis UD
T. 0039 0432 790 260
info@drironcat.com

Dri Giovanni Il Roncat

⌚ Mon-Fri: 10-17; Sat, Sun: by reservation only
___ TASTINGS: 24 people
___ VISITS: by reservation only
___ SIZE: 8 hectares DOCG Ramandolo
___ ANNUAL PRODUCTION: 40.000 bottles
___ LANGUAGES: EN; DE; JA



The Azienda Agricola Dri Giovanni Il Roncat is located in Ramandolo, a hamlet of Nimis, in the Controlled Designation of Origin Colli Orientali of Friuli and the Controlled and Guaranteed Designation of Origin Ramandolo areas. When one mentions Ramandolo what springs to mind are steep vineyards, hard work, passion, and sacrifice, all elements that speak to the commitment invested by the owner and his family. The popularity of Ramandolo,



unknown outside the region until forty years ago, can be ascribed to the hard work of winemakers such as Giovanni Dri, who knew how to promote the qualities and build the image of this wine. Producing

it means chasing a dream, following the love for this land and its vineyards. The prestige and quality of these wines are the result of a commitment that has seen the successful transformation of a property in the extreme Northeast of Friuli, made up of steeply sloping mountain vineyards, where nothing else can be cultivated, into a modern farm. The Roncat is a company rooted in tradition but aimed at the future. Its secret is to always look for imperfections to strive for ever-better quality. You can visit the wine cellar and taste the wines.

PRODUCTS

Ramandolo, Roncat Ramandolo, Uve Decembrine Ramandolo, Sauvignon, Picolit, Refosco dal Peduncolo Rosso, Schioppettino Monte dei Carpinini, Pignolo Monte dei Carpinini, Cabernet, Merlot, grappa, grape distillate, apple distillate, olive oil.



Nimis
Via G.B. Gori, 14
33045 Nimis UD
T. 0039 0432 878 475
T. 0039 327 979 6699
gori@goriagricola.it

Gori Agricola

⌚ Mon-Fri: 8.30-17.30; Sat: by reservation only
___ Closed: Sun
___ TASTINGS: 30 people
___ SIZE: 18 hectares
___ ANNUAL PRODUCTION: 40.000 bottles
___ PRICE RANGE: up to € 10
___ LANGUAGES: EN; ES; FR



Gori Agricola is nestled in the gentle hills of Nimis, on the northern edge of the renowned DOC Friuli Colli Orientali wine district. The winery was founded in 2009 by Giampiero Gori, who was born and raised in these hills. With 18 hectares of estate vineyards, they blend innovation and tradition with a keen eye for quality and respect for the environment. In 2019, Gori Agricola received the prestigious organic certification, demonstrating its commitment to sustainable practices. The entire production process is managed with extreme care: from hand-picking the grapes to carefully sorting them, all the way to the vinification stage. The result is wines

that faithfully reflect the characteristics of the land and the grapes, maximizing authenticity and excellence. Their flagship product is Pinot Noir, available both in its pure still wine version and in its sparkling alternative. But Gori Agricola is not just about wine. Located in the province of Udine, at the far north of the Colli Orientali del Friuli wine district, the company also stands out for its Vermutat, a red vermouth that marks the new generation of extraordinary products from this winegrowing area. A fusion of tradition and modern practices, Gori Agricola has become a touchstone for wine lovers and oenological innovation.

PRODUCTS

WHITE WINES: Friulano, Chardonnay, Ribolla Gialla, Sauvignon, Pinot Grigio.
RED WINES: Merlot, Pinot nero, Refosco dal Peduncolo Rosso, Schioppettino.
OTHER PRODUCTS: Vermut di Ramandolo, Ramandolo.



Povoletto
Via della Roggia, 20
33040 Povoletto UD
T. 0039 0432 664 144
export@cameldistillerie.it

Distillerie Bepi Tosolini

🕒 Mon-Thu: 8-12 / 13.30-17.30
Fri: 8-12 / 13.30-16.30
Closed: Sat, Sun
___ TASTINGS: 18 people
___ ANNUAL PRODUCTION: 300.000 bottles
___ LANGUAGES: EN; DE; FR



A historic distillery, located in the north-east of Italy, in the region of Friuli Venezia Giulia. It was founded by Bepi Tosolini in 1943, during the Second World War, when, as a grappa producer, he decided to create his first distillery. Respect, goodwill and



honesty helped Bepi to nurture the dream of a large family, now in its third generation: grandchildren Giuseppe, Bruno and Lisa work together at the distillery according to the same philosophy in order to preserve this ancient tradition. The production, all based on 100% grape alcohol, is divided

into 3 categories: grappa, brandies, and liqueurs. The craftsmanship of our processes guarantees the attainment of top quality standards.

PRODUCTS

GRAPPAS: young, single-varietal and aged. GRAPPA DECANTERS very fine and exclusive Italian-style.

AQUAVITE made from grapes of all varieties, including premium barrique productions.

ITALIAN PREMIUM GIN with botanical herbs from the region of Friuli Venezia Giulia.

LIQUEURS: natural infusions of fruit, almonds, herbs, coffee beans... with grape alcohol from our own production.

New products in limited edition every year, for the most demanding expectations.



Premariacco
Via Solzaredo, 9 - Fraz. Ippis
33040 Premariacco UD
T. 0039 0432 716 250
info@ermacora.it

Ermacora

🕒 Mon-Fri: 9-18; Sat: 9-16
Closed: Sun
___ TASTINGS: 50 standing; 30 seated
___ VISITS: by reservation only
___ SIZE: 47 hectares with vines
___ ANNUAL PRODUCTION: 190.000 bottles
___ PRICE RANGE: free
___ LANGUAGES: EN



Based in Ippis in Premariacco, in the Controlled Designation of Origin Friuli Colli Orientali area, the Azienda Agricola Ermacora originally had four hectares in 1922. Since then, with a continuous commitment, vine after vine, harvest after harvest, the company has progressed continuously. Towards the end of the 1970s, the family decided to devote themselves exclusively to the production of wine and today, after almost a century, they can count on 47 hectares of vineyards. From the grandfather, Antonio's initial leadership followed his son, Marino, immediately after World War II. Today the grandchildren Luciano and Dario continue the tradition. The distinct character and the marked structure of Ermacora wines result from a long-term commitment to enclose an authentic product representative of the territory's typical values in each bottle. The customer-care, the careful selection of environmentally friendly cultivation methods and attention to detail, are the

main features that accompany the family and the entire staff in the commitment to give continuity to the history of Ermacora wines.



PRODUCTS

Ribolla Gialla, Friulano, Pinot Grigio, Pinot Bianco, Sauvignon Schioppettino, Merlot Refosco dal Peduncolo Rosso, Cabernet Sauvignon.



Premariacco
Via Rocca Bernarda, 27
33040 Premariacco UD
T. 0039 0432 716 914
roccabernarda@sagrivit.it

Rocca Bernarda

🕒 Mon-Sat: 10-17

Closed: Sun

___ TASTINGS: 50 people

___ VISITS: by reservation only

___ SIZE: 40 hectares

___ ANNUAL PRODUCTION: 100.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; DE



The Rocca Bernarda farm is located in Premariacco, within the Friuli Colli Orientali Controlled Denomination of Origin district. It is a historic estate that once belonged to the Perusini family, who are credited with reviving the production of Picolit grapes in the 19th century. Built in 1567 by Jacopo and Bernardo di Valvason Maniago around a splendid Italian-style garden overlooking the Friulian plain, the fortress has an enchanting villa surrounded by a park of secular trees. A plaque on the outside walls reads "VINEIS AVITIS REST ET AUCTIS", which testifies to the presence of vines in the area at that time. In 1977, the estate was inherited by the Sovereign Military Order of Malta, whose stewardship has cleverly combined tradition and innovation. Since 2006 the farm has been managed by one of the largest agricultural companies in Italy: Sagrivit. Their expert workforce continues the time-honoured tradition of taking care of the vineyards and winemaking with competence and passion with a view to continuously improve the quality of the wines and the prestige of this historic property.



PRODUCTS

WHITE WINES: Ribolla Gialla, Friulano, Picolit, Sauvignon, Pinot Grigio, Vineis.

RED WINES: Refosco dal Peduncolo Rosso, Merlot, Centis Merlot, Pignolo.



Premariacco
Via del Collio, 14
33040 Premariacco UD
T. 0039 0432 716 030
info@tunella.it

Tunella

🕒 Mon-Fri: 9-12 / 13-18; Sat: 9-18

Closed: Sun

___ VISITS: by reservation only 10 people

___ SIZE: 70 hectares

___ ANNUAL PRODUCTION: 430.000 bottles

___ LANGUAGES: EN; ES



The Azienda Agricola Tunella is in Ippolis in Premariacco, in the Controlled Denomination of Origin Friuli Colli Orientali area. Founded in the 1960s, the company is managed today by the current owners Massimo and Marco Zorzettig respecting family traditions. With their collaborators, among whom Luigino Zamparo who deserves mention particularly for his excellent winemaking skills, the attention to modern technologies and the commitment to giving continuity to the know-how transmitted by



previous generations coexist today. Thus, the desire to experiment is combined with the Colli Orientali of Friuli's most established traditions, a territory most suited

to vine cultivation thanks to a terroir composed of marl and sandstone and a unique microclimate. In Tunella wines you will find all the freshness given by the new energies flanked by values such as history, memory and experience that remain reference points today. By reservation and appointment every Saturday with meeting at 10.30 it is possible to visit the cellar and taste some wines. Groups of up to 10 people are accepted. Reservations and information to the e-mail: visite@tunella.it

PRODUCTS

WHITE WINES: Friulano, Rgialla, Valmasia, Pinot Grigio, Sauvignon, Chardonnay, Coldebliss Ribolla Gialla, Colbajè Pinot Grigio Ramato, Colmatiss Sauvignon, Biancosesto.

RED WINES: Pinot Nero, Merlot, Cabernet Franc, Cabernet Sauvignon, Refosco dal Peduncolo Rosso, Schioppettino, Arcione, Pignolo.

SPARKLING WINES: Cuveè Madre Brut Blanc de Noir.

SWEET WINES: Picolit, Verduzzo Friulano, Noans



Prepotto
Via Albana, 60
33040 Prepotto UD
T. 0039 331 112 2435
T. 0039 0432 713 201
info@vinigrillo.it

Grillo Iole

⌚ Mon-Fri: 10-18.30; Sat: 10-17
Sun: 10-12 / 15-19
reservations are appreciated
___ TASTINGS: 20 standing; 16 seated
___ VISITS: 20 people
___ SIZE: 9 hectares DOC Friuli Colli Orientali
e DOCG Picolit
___ ANNUAL PRODUCTION: 40.000 bottles
___ PRICE RANGE: € 11-20
___ ACCOMMODATION: Agriturismo Grillo
___ LANGUAGES: EN



An ancient 18th-century residence immersed in the vineyards of the Controlled Denomination of Origin Friuli Colli Orientali area, has been home to the Grillo Iole wine cellar for over forty years. The company, founded in the early 1970s from the passion of the current owner's father, counts on nine hectares of vineyard that extend mainly over the hills. About 40,000 bottles are produced here every year, with low yields per hectare. The native vines are privileged, among which the Schioppettino di Prepotto stands out as the protagonist of the valley. The company manages the countryside trying not to damage the balance of the environment, adhering to the sustainable cultivation system, a set that regulates our daily operations in the countryside and with which we are enormously happy. To best preserve the careful work done in the countryside, the company has an evocative cellar with ageing barriques in the manor house whose beautiful stone walls were brought to light by a restoration in the early 2000s. There is also a well-kept bed & breakfast in the historic villa nestled in a landscape that sees a succession of villages, farmhouses and farms surrounded by vineyards. For guests, there is the opportu-

nity to visit food and wine itineraries, cycling routes and discover cultural destinations. The company doors are always open to visit the wine cellar or a wine tasting in the enchanting terrace overlooking the vineyards.



PRODUCTS

WHITE WINES: DOC FCO Ribolla Gialla, Friulano, Sauvignon, Sauvignon "IL".
RED WINES: DOC FCO Merlot, Cabernet Franc, Schioppettino di Prepotto, Schioppettino di Prepotto Riserva, Refosco dal Peduncolo Rosso, Merlot Riserva.
DESSERT WINES: DOC FCO Verduzzo, Friulano DOCG Picolit



Prepotto
Via Novacuzzo, 51
33040 Prepotto UD
T. 0039 0432 759 458
vendite@laviarte.it

La Viarte

⌚ Tue-Thu: 8-12 / 14-18; Fri 8-12 / 14-17
Mon: 8.30-12.30 / 14-18 by reservation only
Sat, Sun: by reservation only
___ TASTINGS: 60 standing; 48 seated
___ VISITS: by reservation only
from 4 to 48 people
___ SIZE: 38 hectares
___ ANNUAL PRODUCTION: 200.000 bottles
___ LANGUAGES: EN



The La Viarte winery is located in the Municipality of Prepotto in the Friulian hills near the border with Slovenia, in the Colli Orientali del Friuli wine district. Founded in 1973, the estate covers about 38 hectares, of which 24 are vineyards and 13 are woodland, a feature which creates



a special microclimate. This factor, coupled with the distinctive marl and sandstone soil, gives rise to wines that are pleasant and full-bodied, defined by a marked minerality and longevity. The estate produces high-quality wines, with a particular emphasis on indigenous grape varieties, in particular Ribolla, Friulano, Schioppettino di Prepotto,

Tazzelenghe and Pignolo. It also produces a range of wines from varieties that are now well-established, such as Sauvignon, Chardonnay, Merlot and Cabernet. Facing east and south-east, the vineyards at La Viarte benefit from excellent light and sunshine. Its wines are characterised by their drinkability and timeless elegance. The winery overlooks a spectacular hillside panorama that attracts wine tourists as well as people who enjoy being surrounded by greenery and nature. Encased in woods and vineyards, the estate features a wine shop and a modern and cosy tasting room where wine lovers and enotourists are welcome by appointment.

PRODUCTS

Friulano, Friulano Liende, Ribolla Gialla, Sauvignon, Sauvignon Liende, Pinot Bianco, Pinot Grigio, Chardonnay, Malvasia, Arteus, Tazzelenghe, Pignolo, Cabernet, Merlot, Ròi, Refosco Refosco dal Peduncolo Rosso, Schioppettino di Prepotto, Malvasia, Siùm - passito from Picolit and Verduzzo Friulano.



Prepotto
Via Novacuzzo, 41
33040 Prepotto UD
T. 0039 392 792 6901
riccardo@spolert.it

Spolert Winery

🕒 Mon-Fri: 9-18; Sat: 11-20; Sun: 11-19

Visit and tastings in the cellar
(online booking or telephone contact)

— TASTINGS: 25 people

— SIZE: 8 hectares DOC Friuli Colli Orientali

— ANNUAL PRODUCTION: 25.000 bottles

— LANGUAGES: EN



Spolert, is a historical company of Prepotto, in the Controlled Designation of Origin Friuli Colli Orientali area. It had already been producing wine without a trademark for over half a century when, in 2017, it was purchased by a young entrepreneur and winemaker from Verona, who completely renovated and expanded the company. The new management has perfected the style and increased the quality of the wines. Particular attention is paid to environmental sustainability, the enhancement of native vines and respect for the terroir, a concept that supports and directs all company choices. Currently, the 8 hectares of the property are cultivated mainly with Friulano, Ribolla Gialla, Schioppettino and Refosco dal Peduncolo Rosso. The wine ageing takes place in concrete tanks, amphorae of cocchiopesto (crushed pottery) and barriques (barrels). The production is limited to 25,000 bottles per year. Part of the manor house attached to the cellar has been renovated and used as a tourist facility. The old cellar, also completely renovated, has an extensive view of the new Chardonnay vineyards. A young and modern brand for a company perfectly at home in the ancient wine tradition of Friuli Venezia Giulia.



PRODUCTS

SPARKLING WINES: Ribolla Gialla spumante DOC.

WHITE WINES: Ribolla Gialla DOC, Friulano DOC, Friulano Il Fausto - macerato DOC.

ROSÉ: Rosato di Refosco IGT.

RED WINES: Schioppettino DOC, Schioppettino Peper DOC, Merlot Zirlo DOC, Refosco dal Peduncolo Rosso Ostinato DOC.

The wines are aged in French oak barrels and cocchiopesto (crushed pottery) amphorae.



Prepotto
Via Albana, 44
33040 Prepotto UD
T. 0039 0432 713 234
info@stanig.it

Stanig

🕒 Mon-Fri: 8.30-12.30 / 14-18

Sat, Sun: by reservation only

— TASTINGS: 30 standing; 50 seated

— PRICE RANGE: € 10 per person

— VISITS: by reservation only 50 people

— SIZE: 9 hectares

— ANNUAL PRODUCTION: 45.000 bottles

— ACCOMMODATION: Al Vecchio Gelso Farmhouse

— LANGUAGES: EN



In 1920, Giuseppe Stanig started his wine business in Albana di Prepotto in the Controlled Designation of Origin Friuli Colli Orientali area. After more than a century, the company is managed today by the founder's grandchildren with the same love, enthusiasm and respect for traditions



and wine, still produced with manual work and infinite passion. The estate covers about 9 hectares where the classic Friuli varieties and some native gems such as the Schioppettino di Prepotto are cultivated. Choices that testify to how the family's bond with the territory is still

unchanged. You can visit the wine cellar and taste the wines. The Al Vecchio Gelso farm, located among vineyards and hills, is ready to welcome those who want to taste its menu based on typical local dishes accompanied by Stanig wines. For those who wish to stay, there are rooms that bear the names and show the different wine colours, all furnished with traditional taste and equipped with every comfort.

PRODUCTS

WHITE WINES: Friulano, Malvasia Istriana, Sauvignon, Bianco del Gelso.

RED WINES: Cabernet, Schioppettino di Prepotto, Merlot, Rosso del Gelso.

SPARKLING WINES: Ribollicine - Ribolla Gialla Millesimato.



Prepotto
Loc. Craoretto, 16
33040 Prepotto UD
T. 0039 0432 713 069
info@viedalt.it

Vie d'Alt

🕒 Mon-Sat: 8.30-12.30 / 14.30-18.30

Sun: by reservation only

___ TASTINGS: 20 seated; 30 standing

___ SIZE: 17 hectares

___ ANNUAL PRODUCTION: 80.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN



'Where the vine blooms, today we gather the fruits. They are our wines: fragrant, genuine, generous, elegant.' And they speak the language of Friuli. 'Vie d'Alt' is in fact the voice of the earth, and is the name



of our first vineyard, the 'Via Alta' (Upper Way), purchased by the founder Antonio Venica way back in 1915. The strength of this winery is the family. The three sisters share the same passion: Nadia with Luca, Mara with Christian and Giulia—the fourth generation that looks to the future, though never forgetting the traditions handed down by their parents Bruno and Paola. The new cellar is the beating heart of the company: 18 hectares of vineyards on the

hills surrounding Prepotto, in the DOC Friuli Colli Orientali, the ideal quality winegrowing area thanks to its microclimate and the unique characteristics of the soil. The family devotes itself with great love to all stages of production: they harvest the grapes by hand, they protect the fauna and flora by limiting the use of insecticides, they got rid of herbicides years ago, they prefer the balances and natural rhythms of nature, with a reasoned viticulture of low environmental impact. And above all they hate rushing—working the land requires patience! They are also very attentive to environmental sustainability—in 2008 they installed solar and photovoltaic panels. In addition, pruning cuts are used as fuel for the wood chip boiler.

PRODUCTS

Friulano, Malvasia, Sauvignon, Pinot Grigio, Traminer Aromatico, Chardonnay, Ribolla Gialla, Ribolla Gialla Spumante Millesimato Extra Dry, Rosato, Verduzzo Friulano, Picolit, Moscato Giallo, Pignolo, Schioppettino, Schioppettino di Prepotto, Refosco dal Peduncolo Rosso, Merlot and Cabernet Franc.



Prepotto
Via Brolo, 51
33040 Prepotto UD
T. 0039 371 334 9078
info@vignalenuzza.it

Vigna Lenuzza

🕒 Mon-Sat: 11-18; Sun: 11-16

by reservation only

___ TASTINGS: 25 people

___ SIZE: 8 hectares

___ ANNUAL PRODUCTION: 80.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN



Explore the mesmerising harmony of Vigna Lenuzza, where tradition and family blend into an unexpected love story. Each of the wines produced on the estate is an authentic masterpiece that reveals the very



essence of the terroir, radiating passion and vibrancy at every sip. Pioneering the future, the farm is the first in Prepotto to produce certified organic wines, harnessing the innovation of cement eggs. With an international outlook, they aim at adding value and promoting the terroir of Friuli Venezia Giulia. Step into this universe, visit the new tasting venue and let yourself be captured by the emotion of Vigna Lenuzza.

PRODUCTS

CLASSIC LINE: Ribolla Gialla, Friulano, Sauvignon, Merlot, Cabernet, Schioppettino di Prepotto
Indigenously: Ribolla Gialla, Friulano, Malvasia, Schioppettino di Prepotto.



Prepotto
Via Ronchi, 73
33040 Prepotto UD
T. 0039 0422 804 807
info@vignatraverso.it

Vigna Traverso

- ⌚ Mon-Sun: by reservation only
with 2 days' notice
- ___ TASTINGS: 50 seated; 80 standing
- ___ VISITS: 50 people
- ___ SIZE: 22 hectares
- ___ ANNUAL PRODUCTION: 100.000 bottles
- ___ PRICE RANGE: up to € 10
- ___ LANGUAGES: EN; DE



Vigna Traverso is located in the Colli Orientali of Friuli, an area particularly suitable for the production of wines of great value. The company is a few kilometres from Cividale, a place dominated by nature, covered in chestnut woods, oaks and wild cherry trees, where roe deer, foxes, badgers and squirrels live undisturbed. The



business is under the direct management of the family, who look after it with passion and dedication. The property personally deals with all vinification phases; adopting cutting-edge methodologies whilst respecting the environment and traditions. The goal is to achieve the production of high-level wines that can truly represent the territory. The numerous awards obtained in national and international competitions are proof of the amazing results achieved. On the twenty-two hectares owned by the company, fifty-year-old vineyards retain the historical varieties of this terroir. Vine production is capped to improve the quality

of the wine. Vigna Traverso's ample wine range includes white, red, sparkling and sweet wines. For those who are curious about their production methods or wish to taste their wines alongside some local food specialty products, visits are available by appointment. You can also visit the newly built wine cellar which, despite dominating the vineyard, blends perfectly into the landscape.

PRODUCTS

WHITE WINES: Pinot Grigio, Ribolla Gialla, Friulano, Sauvignon, Sottocastello Bianco (blend of Chardonnay e Sauvignon).

RED WINES: Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso, Schioppettino di Prepotto, Troj (blend of Merlot, Refosco dal Peduncolo Rosso e Schioppettino), Sottocastello Rosso.

SPARKLING WINES: Ribolla Gialla.

ROSÈ WINES: Moscato Rosa.



Ragogna
Via Ai Colli, 2
33030 Ragogna UD
T. 0039 0432 169 0468
info@casarossaai.colli.it
ristorante@casarossaai.colli.it

Casa Rossa Ai Colli

Local cuisine

- ⌚ Thu, Fri: 18-23; Sat, Sun: 11-16 / 18-23
Closed: Mon, Tue, Wed
Open: Easter, Easter Monday, April 25th
May 1st and Christmas 11-17; New Year's Day 19-02
- ___ PRICE RANGE: € 30-40
- ___ COVERS: 110 inside; 60 outside
- ___ LANGUAGES: EN; DE; ES



The Casa Rossa ai Colli agriturismo is an oasis of peace with a breathtaking view over the Friulian plain, not far from the Prosciutto di San Daniele's homeland.



The atmosphere is refined and familiar. Every detail has been carefully thought out to offer guests maximum comfort. The La Cornice restaurant, the rooms of the Locanda and the Osteria l'Angolino offer a special experience. The kitchen, under the direction of Chef Stefano Nicoletti, uses zero-kilometre raw ingredients from the region, reinventing traditional recipes with lots of creative flair. Vegetarian and vegan options are also available. In summer you can enjoy dining under the pergola with a wonderful view, while in winter the Angolino, with its fireplace, creates a warm atmosphere.



Romans d'Isonzo
Via Latina, 83
34076 Romans d'Isonzo GO
T. 0039 348 543 5013 / 331 118 0515
borcdavila@gmail.com

Borc da Vila

🕒 Mon-Sun: by reservation only
___ TASTINGS: 20 people
___ SIZE: 6 hectares DOC Isonzo
___ ANNUAL PRODUCTION: 5.000 bottles
___ LANGUAGES: EN,DE



The estate is housed in an eighteenth-century manor house surrounded by a centuries-old park, and this is where you can enjoy our limited edition production of wines from organic grapes, little gems that are the result of craftsmanship and respect for our Friulian traditions. A cosy and refined environment will welcome you, treating you to unforgettable moments. Our wines are made from certified organic grapes and no selected yeasts are used for the winemaking process. Only the lowest levels of metabisulphite and no other ingredients are added! Wine tasting takes place in a room decorated with 19th-century motifs or in the historic kitchen. The 18th-century mansion is the setting for the tasting of authentic wines.

PRODUCTS

Sparkling wine "rosé" extra brut, Malvasia istriana, Merlot, Refosco Refosco dal Peduncolo Rosso.



San Daniele del Friuli
Via Giuseppe Garibaldi, 27
33038 San Daniele del Friuli UD
T. 0039 0432 940 456
T. 0039 348 746 2879
info@adeliadifant.it

Adelia Di Fant

🕒 Tue-Sat: 9.30-13.30 / 14.30-18
Closed: Mon, Sun
Summer hours, mid-May to mid-September
09.30-13.30 / 15-19
___ LANGUAGES: EN; DE



Adelia Di Fant, a manufacturer of distillates and refined pralines, began her adventure in the 1980s to offer high-quality distillates while staying true to local traditions. By combining her passion for distillates with her even greater passion for chocolate, Adelia kickstarted the first ever Grappa Praline production. The desire to experiment with new flavours is the challenge that the company commits to every day. Like in a painting, the complete line of pralines, mediantes, truffles, orangettes, chocolate bars containing flowers or fruit, soft and voluptuous spreads and other tasty treats come together to form a composition that takes shape before Adelia Di Fant's eyes. The artisan workshop and the company shop can be found in the heart of San Daniele's old town.

PRODUCTS

Chocolate, Pralines, Chocolate bars, Spreads, Liqueurs and spirits, Customised products for events.



San Daniele del Friuli
Via Osoppo, 9
33038 San Daniele del Friuli UD
T. 0039 0432 954 102
info@laglacere.it

La Glacere

🕒 Mon-Fri: 8.30-18; Sat: 10-14
Sun: 10-14 by reservation only
___ LANGUAGES: EN



The artisan prosciutto factory La Glacere is located at Borgo Sopracastello, by San Daniele, in what was once the local ice-house, built for the purpose of storing ice from the nearby lake. On this side of the San Daniele hill, the Carnic Alps' crisp breeze enters the seasoning rooms and mixes with the marine breeze coming from the Adriatic, resulting in unique ageing conditions for the hams, which are selected only from the best Friulian and Italian suppliers. Tradition, nature and dedication merge in the La Glacere prosciutto factory.



to create an artisan product of the highest quality: a unique prosciutto for the discerning customer who can taste and appreciate the difference.

PRODUCTS

San Daniele prosciutto.



San Daniele del Friuli
Via Gemona, 17/B
33038 San Daniele del Friuli UD
T. 0039 0432 940 280
sandaniele@prosciutterie.com

La Prosciutteria IE San Daniele

Traditional Restaurants

⌚ Mon-Sun: 10-22

— VISITS: *guided tours to the ham factory are made upon reservation*

— LANGUAGES: EN



The Prosciutteria IE San Daniele offers a complete "prosciutto experience." On the first floor you will find the renovated MUSEO DEL PROSCIUTTO with the possibility of guided tours for groups, and then down to the large, bright restaurant where you can enjoy the entire selection of hams, historical first courses and typical Friulian dishes such as tagliolini alla San Daniele. The restaurant also features a veranda with views over the hillside of San Daniele



del Friuli. Finally, the well-stocked shop invites you to take home not only prosciutto but also the finest regional and national culinary specialities.



San Daniele del Friuli
Viale Trento e Trieste, 129
33038 San Daniele del Friuli UD
T. 0039 0432 957 161
prosciutti@prolongo.it

Prosciuttificio Prolongo

⌚ Mon-Sat: 8.30-13 / 14.30-18

Closed: Sun

— VISITS: *guided tours by reservation only*

— LANGUAGES: EN; DE; ES; FR



Having reached the third generation, the



Prolongo family continues to focus on quality by producing only a few pieces by hand every year. In the historic ageing rooms, the prosciutto rests lulled by the sea and mountain breezes without air conditioning to obtain prosciutto recognisable by the scent and with a taste that amazes at every taste. Tours and shops in the farm.

PRODUCTS

Artisan San Daniele prosciutto. Prosciutto San Daniele with bone or boned. Prosciutto slabs with or without rind. Sliced at the counter. Sliced and vacuum-packed in bags. Sliced and vacuum packed in vintage tin box. Friuli cured meats, homemade breadsticks, prosciutto accessories such as vices, knives, cutting boards, aprons, recipe books, etc.



San Floriano del Collio
Loc. Giasbana, 32/A
34070 San Floriano del Collio GO
T. 0039 0481 390 237
T. 0039 327 981 5675
info@gradisciutta.com

Gradis'ciutta

⌚ Mon-Fri: 8.30-17.30

Sat, Sun: by reservation only

— TASTINGS: *60 standing; 36 seated*

— VISITS: *by reservation only*

— ACCOMMODATION: *Borgo Gradis'ciutta*

— LANGUAGES: EN; DE; ES; SL; FR



The winery's name matches that of its location, in the heart of Collio, an area known for its winegrowing vocation and the excellent characteristics of its grapes. The soul of this ever evolving business, recognised for the quality and authenticity of its wines, is Robert Princic. He has developed the business with the unwavering support of his parents, always mindful of striking the right balance between man and nature, an approach recognised with important awards and acknowledgements. Gradis'ciutta has received its organic



certification, a proud achievement resulting from ten years of commitment to this goal. The great determination applied in adopting production methods that are respectful of the territory and the effort by all the people engaged in the care of the vineyards is reflected today in the wines' elegant and balanced character. Robert is always available to welcome visitors

and enthusiasts to his cellar. In addition to visiting the Giasbana headquarters – in San Floriano del Collio – and the grounds, located in the most evocative areas of the Collio, you can taste the wines directly where they are produced, in a bright tasting room overlooking the vineyards. The offer is completed by "Borgo Gradis'ciutta", a historic compound dating back to the 16th century, which is now an accommodation facility with 9 rooms and 3 flats surrounded by the hills: the ideal place for anyone wishing to wake up amidst the vineyards and experience the world of wine, enjoying the slow rhythms of the countryside.

PRODUCTS

WHITE WINES: Bianco Bratinis DOC Collio, Ribolla Gialla DOC Collio, Friulano DOC Collio, Pinot Grigio DOC Collio, Sauvignon DOC Collio, Chardonnay DOC Collio, Malvasia DOC Collio. Riserva.

RED WINES: Cabernet Franc DOC Collio, Merlot DOC Collio, Franconia, Monsvini.

SPARKLING WINES: Sinefinis Rebolium, Sinefinis Rose.



San Floriano del Collio
Loc. Sovenza, 14a
34070 San Floriano del Collio GO
T. 0039 340 832 0020
ilcarpino@ilcarpino.com

Il Carpino

🕒 Mon-Sat: 9-18 by reservation only

Closed: Sun;
closed on holidays

___ TASTINGS: 10 people

___ SIZE: 20 hectares

___ ANNUAL PRODUCTION: 60.000 bottles

___ PRICE RANGE: over € 21

___ LANGUAGES: EN; DE; SL



Located in a village halfway between Oslavia and San Floriano, within the Collio Goriziano area, this property is blessed with a land that is particularly suited for winegrowing. The wine-growing area



displays a variety of factors that contribute to making it ideal for special wines such as macerated and long- ageing wines. The land is rich in minerals and salinity as a result of the “ponca” – a soil formed by marl and layered sandstone - and the mild climate. This makes it possible to work the vineyard using natural methods, creating wines that age well, and which fully express the terroir and its abundant minerality. The company was established in 1987, alongside its brand and its first label, and it carries on to this day under the expert and

passionate guidance of Franco Sosol and his family, who took over the management of the property from his father Silvano, who in turn had been making wine and trading it in bulk since the 1970s. A family that works well together through all phases of production, they aim to become interpreters of the territory and guardians of the landscape. Their principles for vine cultivation are based on a deep-seated respect for nature, the plants and the landscape, and they exclude the use of chemicals, implementing only organic farming practices. The macerated wines of “Il Carpino”, particularly suitable for long ageing in the bottle, are characterized by a complex and powerful aroma and flavours suitable for accompanying meat dishes.

PRODUCTS

Ribolla gialla macerated, malvasia macerated, pinot grigio macerated, friulano macerated.



San Floriano del Collio
Loc. Giasbana, 35
34070 San Floriano del Collio GO
T. 0039 0481 391 228
info@komjancalessio.com

Komjanc Alessio

🕒 Mon-Fri: 9-12 / 14-18

Sat, Sun: open by reservation only

___ VISITS: by reservation only

___ SIZE: 24 hectares

___ ANNUAL PRODUCTION: 80.000 bottles

___ LANGUAGES: EN; DE; SL



The Komjanc Alessio estate is situated on the slopes of the hill of San Floriano del Collio, offering a panoramic view to the north that showcases the backdrop of the hills and the Eastern Alps. The Komjanc winery was one of the first to recognise the potential of this area and started selling wine in bottles, focusing on the production of high-quality wine for the consumer. The founder is Alessio Komjanc, whose great-grandparents started producing wine in 1860. He bottled his first wine under the label “Alessio Komjanc” in 1973. Today, his four sons, Benjamin, Robert, Patrik and Ivan, help him in the vineyards and the cellar. The estate vineyards are spread across an area of 24 hectares. The main characteristics of Komjanc wines are freshness and pleasantness, sensations that are pursued during the vinification process in order to maximise the value of the grapes: hand-harvesting at the perfect moment of ripeness, followed by a winemaking process that retains the properties and aromas of the fruit. Since 2015, the winery has been supported by the oenological consultancy of Gianni Menotti, who has added even more quality to the wines produced in the cellar. New for 2024! Pinot Bianco 2018: the first vintage of this monovarietal wine won the Platinum Award from Wine Hunter, which is a highly acclaimed national award. In addition,

the Pinot Noir 2016 Dedicata has just been released, a tribute to a unique terroir with a very old soul and to its hardworking and courageous people who love, respect and dedicate their lives to this land every day. It is also a tribute to the people who appreciate and love this corner of Paradise!



PRODUCTS

WHITE WINES: Ribolla Gialla, Friulano, Malvasia, Chardonnay, Pinot Bianco, Pinot Grigio, Sauvignon, Traminer Aromatico, Picolit, Collio Bianco Bratje.

RED WINES: Pinot Nero, Merlot, Cabernet Franc e Schioppettino.

SPARKLING WINES: Ribolla Gialla Brut.



San Floriano del Collio
Loc. Giasbana, 22
34070 San Floriano del Collio GO
T. 0039 340 419 7569
info@marcuzziviticola.it

Marcuzzi - Officina Viticola

🕒 Mon-Sun: by reservation only

___ TASTINGS: 30 people

___ SIZE: 3 hectares DOC Collio

___ ANNUAL PRODUCTION: 10.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; ES; SL



Riccardo, the owner of Marcuzzi - Officina Viticola, is a firm believer in his wines and the land they grow in. His belief is that wine is meant to be alive, evolving and



changing, reflecting the natural variations of the seasons. This commitment to nature translates into sustainable farming methods: no chemicals on the vines, a photovoltaic system, water recycling and using the slope of the land to transport the grapes without conveyor belts. Located in the Municipality of San Floriano del Collio,

on a single plot of terraced vines on a hillside facing east, south and west, the winery features a wine cellar and tasting room located on the summit, from where you can enjoy a breathtaking view of the rolling hills of Collio. The wines, intense, refined and completely organic, are the best expression of this territory, making this winery a true viticultural treasure.

PRODUCTS

WHITE WINES: Pinot grigio, Sauvignon, Ribolla Gialla, Chardonnay.

RED WINES: Cabernet Franc.

SPARKLING WINES: Birsà - spumante Metodo Classico.



San Floriano del Collio
Loc. Valerisce, 7
34070 San Floriano del Collio GO
T. 0039 392 586 0415
agricola.pintar@gmail.com

Pintar Vini e Spumanti

🕒 Mon-Sun: 10-19 reservations are appreciated

___ TASTINGS: 20 people

___ VISITS: the winemaker's work is illustrated covering all details, from the arrival of the grapes in the cellar to the bottling process. The experience also covers the tasting of 5 types of spumante produced according to the traditional method.

___ SIZE: 5 hectares DOC Collio and DOC Friuli

___ ANNUAL PRODUCTION: 25.000 bottles

___ LANGUAGES: EN; DE; SL; HR



In the region of Friuli Venezia Giulia, the hills surrounding the town of Gorizia, have a very special soil composition. The climate, protected from the cold northern currents by the Julian Alps, is also influenced by its proximity to the Adriatic Sea, which makes the temperature favourable for the cultivation of vines. And it is here that we, the Pintars, winegrowers for several generations, are committed to keeping the family tradition alive while also developing and adapting the winemaking process to new techniques.

PRODUCTS

WHITE WINES: Chardonnay, Friulano, Malvasia, Pinot Bianco, Pinot Grigio, Ribolla Gialla, Sauvignon, Collio bianco - blend.

RED WINES: Merlot, Pinot Nero.

SPARKLING WINES: Blanc de Blancs, Rosé.





San Floriano del Collio
Loc. Valerisce 8/B
34070 San Floriano del Collio
T. 0039 351 372 2216
vinumvalleris@gmail.com

Valleris

🕒 Mon-Sun: by reservation only

Closed: Mon-Thu

___ TASTINGS: 20 people

___ SIZE: 3 hectares

___ ANNUAL PRODUCTION: 7500 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; SL; HR



Valleris, named after the district of Valerisce, is a project born out of a love for natural wine and the desire to create products that tell the story of the land. The vinification respects natural cycles, without invasive intervention, valuing the grapes and craft processes. The wines are the result of prolonged maceration on the skins - an ancient process that gives the wine a unique character, an amber colour and intense aromas. Visitors to the winery will feel the passion of the four owners. The winery offers guided tours of the vineyards and wine cellar, tastings of organic wines accompanied by local foods and thematic tours to experience up close the magic of Collio.

PRODUCTS

WHITE WINES: Sauvignon, Pinot Grigio and Ribolla Gialla.

SPARKLING WINES: Ribolla Gialla



San Giovanni al Natisone
Via Montarezza, 6 - Fraz. Dolegnano
33048 San Giovanni al Natisone UD
T. 0039 334 541 9477
info@bucovaz.it

Bucovaz Wines

🕒 Mon-Fri: 10-18

Sat, Sun: open by reservation

___ TASTINGS: 15 people

___ TASTING FEE: € 11-20

___ VISITS: by reservation only

___ SIZE: 10 hectares

___ ANNUAL PRODUCTION: 13.000 bottles

___ LANGUAGES: EN



Bucovaz is a family-run winery that transfers the experience gained by three generations and the innovation learned in Australia, New Zealand and California into its wines. Every stage, from cultivation to sale, takes place on the estate and displays a strong commitment to environmental sustainability. The vineyards, located at the foothills of the Colli Orientali and Collio wine districts,



benefit from a mild and temperate microclimate, protected by the Julian Alps. The multiple complexities of the alluvial soil, from gravelly to medium textured, and the constant ventilation allow the grapes to accumulate sugars and aromas, the secret ingredients that characterise Bucovaz wines. The range of wines includes indigenous varieties such as Ribolla Gialla and Friulano, and international favourites such

as Sauvignon, Cabernet Franc and Merlot, as well as Puint Rot, a sparkling wine. The Rosato, well-balanced and ideal for all occasions, comes with an innovative screw cap, perfect for parties and aperitifs. Simone, who represents the new generation of the family, has travelled and studied in the most prestigious wineries in the world, bringing home a precious treasure of knowledge. Each individual grape cluster is handled with care, like a first-class passenger, guaranteeing an unforgettable journey from harvest to settling in the vats. This is how Bucovaz continues to combine tradition and innovation to create wines that tell a story of passion and commitment.

PRODUCTS

WHITE WINES: Friulano, Sauvignon, Ribolla Gialla.

RED WINES: Cabernet Franc, Merlot Puint Rot sparkling extra dry, Rosato 100% Merlot.



San Giovanni al Natisone
Via Dolegnano di Sopra, 32
33048 San Giovanni al Natisone UD
T. 0039 0432 757 173
T. 0039 352 023 1963
visite@livon.it

Livon

🕒 wine shop: lun-sab: 10-12 / 14-18
Closed: Sun
___ TASTINGS: 20 seated
___ VISITS: by reservation only
___ SIZE: 200 hectares
___ ANNUAL PRODUCTION: 85.000 bottles
___ ACCOMMODATION: Locanda Villa Chiopris
___ LANGUAGES: EN; DE



Since 1964, the Livon family has represented the excellence of Friulian wine. Founded



on the hill of Ruttars, where the historic vineyards are still located today, the winery has grown over the years, distinguishing itself through the high quality of its products and its strong commitment to caring for the land, which has led to the achievement of SQNPI certification. The Dolegnano winery is equipped with the most advanced wine-

making systems and has recently expanded with a new wing, created from a project that combines the most modern production techniques, the revival of Friulian winemaking tradition, and a commitment to urban redevelopment, with the aim of reaffirming its long-established relationship with the local community. Vineyard and winery tours are available, along with tastings paired with typical local products, and the opportunity to stay at Villa Chiopris (Via Cesare Battisti, 5 - Viscone, UD).

PRODUCTS

CRU WHITE WINES: Braide Alte, Manditocai - Friulano, Soluna - Malvasia, Solarco - Collio Bianco, Cavezzo - Pinot Bianco Cru.

RED WINES: Tiareblù - Tiaremate- Merlot, Riul - Refosco P.r., Picotis - Schioppettino



San Lorenzo Isontino
Via Udine, 18
34070 San Lorenzo Isontino GO
T. 0039 0481 809 506
osteria.antenati@gmail.com

Osteria Agli Antenati

Local cuisine

🕒 Mon, Tue, Fri, Sun: 10.30-15 / 18.30-23.30
Closed: Wed, Thu, Sat
Open New Year's Day for lunch and dinner; Easter, Easter Monday, April 25th, May 1st, Ferragosto, Christmas, Boxing Day, for lunch
___ COVERS: 40 inside; 20 outside
___ PRICE RANGE: € 30-40
___ LANGUAGES: EN



A traditional osteria with home cooking and a family atmosphere, featuring traditional dishes with a few slight variations, based on seasonal, high-quality locally sourced ingredients. On Sunday evening, artisan gourmet pizza.



San Lorenzo Isontino
Via Gavinana, 5
34070 San Lorenzo Isontino GO
T. 0039 0481 801 05
relais@lisneris.it

Lis Neris

🕒 Mon-Fri: 9-18; Sat: 9.30-18; Sun: 10-13

___ TASTINGS: 46 people

___ VISITS: by reservation only

___ SIZE: 70 hectares

___ ANNUAL PRODUCTION: 400.000 bottles

___ ACCOMMODATION: Relais Lis Neris,

Foresteria Lis Neris, Casa Lis Neris

___ LANGUAGES: EN; DE



Lis Neris is located in a white wine paradise, near the city of Gorizia, between the Slovenian border to the north and the right bank of the Soča river to the south. Here, since 1879, several generations of the same family have contributed with their commitment and passion to building and growing one of the production companies that best represent eastern Friuli. Today Alvaro Pecorari is at the helm of the company. He is behind the Lis Neris brand and the wines that identify the brand today. The vineyards grow in the Soča Valley, where the hospitable soil lends complexity to the wines that grow there. The most mature vineyards, whose grapes are vinified separately according to the variety and origin, produce Premium Monovarietal Wines – Gris, Picol, Jurosa and La Vila. The cuvées are produced by blending different varieties and represent the producer's commitment to 'pathways' that enhance the terroir. Unique wines that express perfectly the balance between the grape varieties and the place of production. Subject to

reservation, you can visit the vineyard and cellar as well as enjoy tastings of Lis Neris wines and stay at the Wine Relais. The



winery offers various local guided tours for visitors to travel around and broaden their experience of the peoples and culture of Friuli Venezia Giulia.

PRODUCTS

WHITE WINES: Gris Pinot Grigio, Jurosa Chardonnay, Picol Sauvignon Blanc, La Vila Friulano, Confini, Lis, Fiore di Campo Gold, Lis Neris, Tal LùC



Tarcento
Via Pontebbana, 12
33017 Tarcento UD
T. 0039 0432 792 372
prenotazioni@albergocostantini.com

Hotel Ristorante Costantini

Gourmet cuisine

🕒 Tue-Sat: 11.45-14.15 / 19-21.30

Sun: 12-14

Closed: Mon

___ PRICE RANGE: € 30-40

___ COVERS: restaurant 35,
reception room: indoors 150,
outdoors 60

___ LANGUAGES: EN



Originally an old postal station for stagecoaches going to Austria, the restaurant overlooks the Pontebbana state road. The menu mixes tradition with some innovative tweaks, and locally sourced ingredients play a major role in it. Friulian recipes and creative cuisine compete with their well defined and genuine flavours. Not to be missed are the local beef tartare, the Roe deer loin with Refosco and, as a fish dish, the lobster soup. Well stocked wine cellar with an extensive selection of varieties.



Torreano
Viale Kennedy, 35/A
33040 Torreano UD
T. 0039 0432 715 147
jacuss@jacuss.it

Jacùss

🕒 Mon-Sat: 8-12 / 14-18

Sun: open by reservation only

___ TASTINGS: 30 people

___ SIZE: 11 hectares

___ ANNUAL PRODUCTION: 50.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; ES



The Azienda Agricola Jacùss of Sandro and Andrea Iacuzzi is located in Montina di Torreano, in the Colli Orientali di Friuli, where the subsoil, characterised by the presence of Piasentina Stone, confers the wines a pleasant minerality. The Jacùss brand was established in 1990 when the owners decided to abandon mixed agriculture to focus exclusively on winegrowing. The company entered the domestic and the European markets with caution, gradually rising to prominence. Their wines take part in the most prestigious international industry events, to great acclaim, thus helping grow the status and success of Friulian and Italian wines. The history of Jacùss is one of deep-seated expertise and of techniques handed down the generations, complemented with modern skills and tons of passion. The latter being a pre-condition for the production of high-quality wines. The company has recently expanded with the addition of Marta, who has joined to help the Iacuzzi brothers carry on the family business.



PRODUCTS

WHITE WINES: Friulano, Forment, Pinot Bianco, Sauvignon, Picolit, Verduzzo.

RED WINES: Merlot, Refosco dal Peduncolo Rosso, Cabernet Sauvignon, Schioppettino, Tazzelenghe, Boboros



Torreano
Via dei Laghi, 4/C
33040 Torreano UD
T. 0039 0432 715 502
T. 0039 333 284 5748
info@valchiaro.it

Valchiarò

🕒 Mon-Sat: 15-19.30

Sun: by reservation only

___ TASTINGS: 60 standing; 40 seated

___ VISITS: by reservation only

___ SIZE: 14 hectares

___ ANNUAL PRODUCTION: 40.000 bottles

___ LANGUAGES: EN



Since 1991 Valchiarò has been associated with loving care of the vine and a passion for wine. Two attributes that formed at a time when the natural cycles ruled over people's work, and that have now been passed on to the children and grandchildren. The company is a savvy mix of long-standing expertise and new technology that has delivered constant progress and improvements at all levels, assisted by hard work and constant attention in both the vineyards and the cellar. A short distance from Cividale, at Togliano, Valchiarò has recently opened its new modern premises complete with a tasting room for guests in stunning natural surroundings. For some years now, the company has been following, an integrated control protocol called "Natura Vitis", supervised by the Consorzio Friuli Colli Orientali and Ramandolo.

PRODUCTS

Pinot Grigio, Friulano, Nexus, Sauvignon, Ribolla Gialla, Cabernet, Refosco, Merlot, Torre Qual.



Le Due Torri

🕒 Mon-Fri: 9-19

Sat, Sun: 9-19 by reservation only

___ TASTINGS: 40 people

___ VISITS: by reservation only

___ ANNUAL PRODUCTION: 40.000 bottles

___ LANGUAGES: EN



Le Due Torri is a winery that pursues the desire to found a new tradition and works to achieve excellence. Winemakers of few words but with clear ideas, in making wine. The owners honour the Friuli territory's history, without giving up the desire to experiment, motivated by the search for something new and of high quality. Le Due Torri wines express this passion through a reinterpretation of the Friuli winemaking tradition. Thanks to a meticulous work in the vineyard with artisanal care and a unique, personal touch. The eight hectares of vineyard lapped by the Torre creek and surrounded by four hectares of natural forest are immersed in a unique microclimate. They are part of an extraordinary oasis of indigenous biodiversity. There are sixteen varieties of *vitis vinifera*, seven of which are native. Research and wine technology today can limit the use of exogenous materials, allowing Le Due Torri wines to best express their potential and be more faithful to the characteristics of the territory and individual vines. The visit of the company, by reservation, includes a tasting, a walk in the vineyards to discover the historic vines



- one of which is a hundred years old - and a visit of the cellar. Le Due Torri also produces honey and offers agritourism style restaurant on Saturdays and Sundays with hot and cold dishes.

PRODUCTS

Local high-quality wines.



Today, as in the past, where rivers flow life flourishes, as do the crops and the well-being of the people who live there. There has never been a shortage of rivers in the area surrounding Pordenone: the **Tagliamento**, **Meduna**, **Cellina**, **Livenza**, to name



just the main ones. The rivers have also influenced the formation of the **Magredi**, the gravelly soils of alluvial origin that characterise this territory, and that today are the **terroir** of the **Grave DOC** wine district, the biggest



in Friuli Venezia Giulia. Along this itinerary route, where the culture of Friuli meets that of Veneto, a gastronomic tradition of excellence has evolved. This includes speciality dishes such as goose and fish (from fresh water), including **salmon**



trout. Along the stages of your journey you will taste delicacies such as **Figomoro da Caneva**, a very delicate fruit eaten with its skin, and **Asino cheese**, a salty cheese left to soak in milk brine, cream and salt following

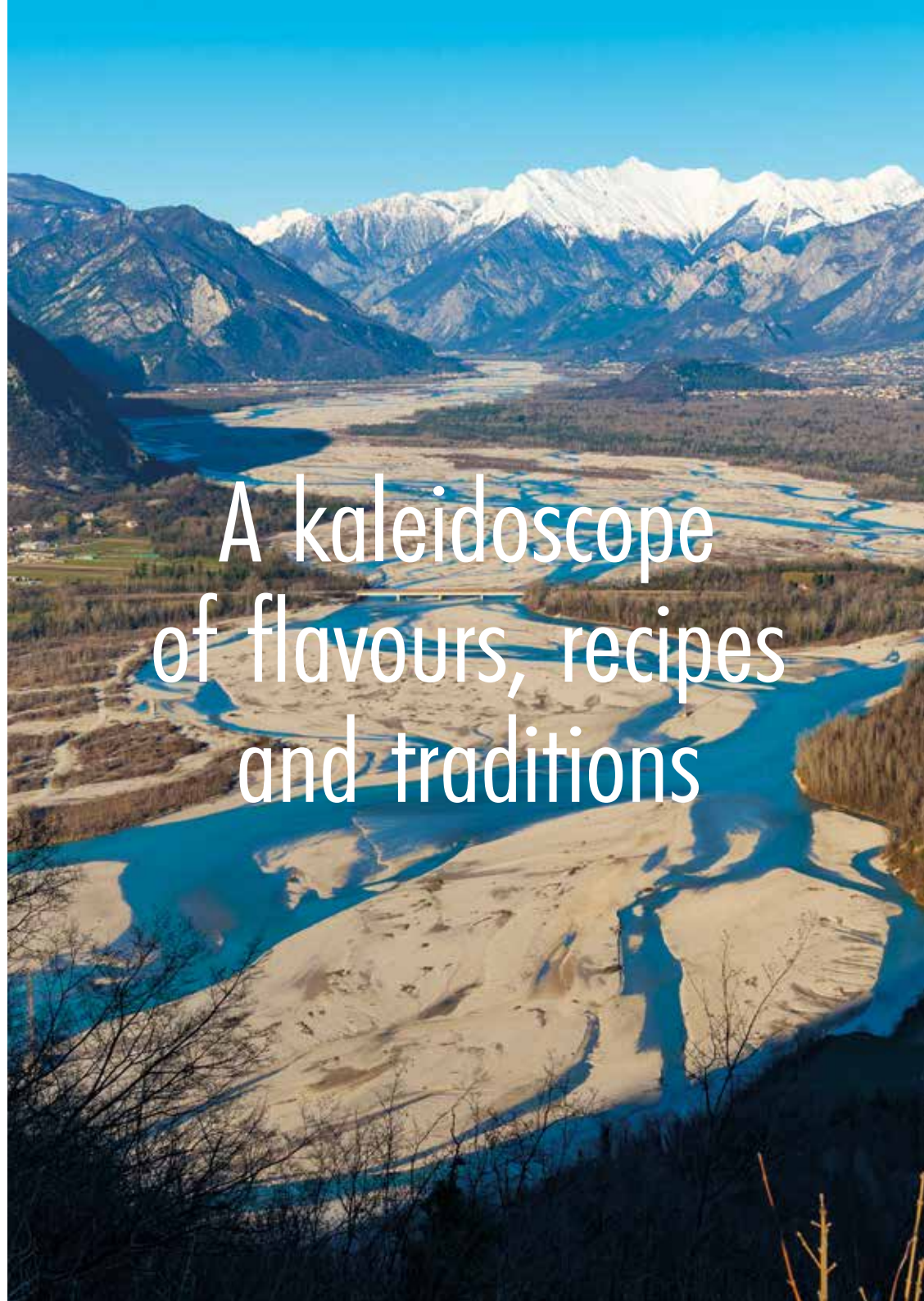
a secret recipe. But be sure to also try local specialities, prepared with the original **Cavasso onion** or the



soups and side dishes made with **San Quirino beans**. And if you follow the current and pass through **Pordenone**, remember to taste the original **Biscotto Pordenone**.



A kaleidoscope of flavours, recipes and traditions





Azzano Decimo
Via Zuiano, 29
33082 Azzano Decimo PN
T. 0039 0434 631 001
comunicazione@porcia.com

Principi Di Porcia e Brugnera

🕒 Mon-Fri: 9-12.30 / 14-18.30

Sat: 8.30-13.30

Closed: Sun

___ COVERS: 25 seated

___ TASTINGS: 25 people

by reservation only

___ VISITS: by reservation only

___ SIZE: 143 hectares

___ ANNUAL PRODUCTION: 300.000 bottles

___ PRICE RANGE: over € 21

___ LANGUAGES: EN



The Azienda Agricola Principi di Porcia e Brugnera has been in the Porcia family since 1181, becoming the epitome of what eight centuries of accumulated expertise look like. Located in the Controlled Designation of Origin Grave del Friuli area, the company offers visitors an opportunity to learn about this positive example of green economy. Principi di Porcia e Brugnera puts the environment at the centre of their business philosophy. The major investments in renewable energy, the reduction in chemicals used, and the optimisation of fertilisation are proof of it. Tradition, innovation and care of the land are the company's main tenets. The different parts of the traditional agricultural production model keep being implemented alongside the new, resulting in wines with

great personality. The estate covers 840 hectares, of which 140 are planted with vines between Azzano Decimo, Porcia and Pramaggiore. Vinification and wine production are carried out at the farm in Azzano Decimo. Sales and tastings occur both in the modern wine shop of the farm and in the historical cellar of the Porcia Castle. A visit to this place is an evocative moment, given its location within the medieval walls. Open all year to the public. It hosts cultural and food-related promotional events. The cellars can be visited by reservation, and guided tastings are also available upon reservation.

PRODUCTS

CASTELLO DI PORCIA LINE: Malbec, Cabernet Franc, Refosco Refosco dal Peduncolo Rosso, Merlot, Friulano, Sauvignon, Chardonnay, Pinot Grigio, Traminer Aromatico, Verduzzo Friulano Amabile e Ribolla Gialla.

PRINCIPE DI PORCIA LINE: Prosecco Extra Dry Millesimato, Prosecco Rosè Brut Extra Dry Millesimato DOC, Ribolla Gialla Brut, Chardonnay Spumante Brut Nature.



Brugnera
Via Villa Varda, 9
33070 Brugnera PN
T. 0039 351 744 3465
info@villavardabistrot.it

Villa Varda - Bistrot e Caffè Letterario

Gourmet cuisine

🕒 Tue-Sat: 8-23; Sun: 8-21

Closed: Mon

___ COVERS: 36 indoors; 60 outdoors

___ PRICE RANGE: € 20-30

___ LANGUAGES: EN



Located within a historic park, Villa Varda - Bistrot e Caffè Letterario is a unique and charming venue that offers a high-quality culinary and cultural experience. With its



beautiful natural surroundings, it is the ideal place to spend a day or an evening in the company of friends and family. The food is traditional, modern and seasonal, using typical and local produce. It is an all-day venue, serving an extensive menu from breakfast right through to dinner. The lunches are simpler and lighter, while dinner is a more sophisticated setting, with more elaborate and carefully presented dishes. The venue has a variety of spaces to suit different customer requirements. Upstairs, there is an intimate and welcoming lounge with comfortable armchairs, ideal for an aperitif or a romantic dinner. The main restaurant is in a larger room, then there are two outdoor terraces, one in the internal courtyard and the other with a view of the park and the historic villa. Throughout the

year, Villa Varda - Bistrot e Caffè Letterario offers many cultural, literary and musical events. The whole venue is ideal for special events and ensures that important occasions are truly unforgettable. The philosophy is based on quality, tradition and seasonality; preparing and enjoying food should be an experience that involves all the senses, in which the use of local and typical products is key to creating authentic and delicious dishes.



Camino al Tagliamento
Loc. Casali Maione, 8
33030 Camino al Tagliamento UD
T. 0039 0432 919 106
info@ferrin.it

Ferrin Vini

① Mon-Sat: 8.30-12.30 / 14.00-19.00

Sun: by reservation only

___ TASTINGS: 100 standing; 70 seated

___ VISITS: By reservation only

___ SIZE: 12 hectares

___ ANNUAL PRODUCTION: 40.000 bottles

___ LANGUAGES: DE



Ferrin Vini has its headquarter in Camino al Tagliamento, on the left bank of the river and a short distance from the Villa Manin complex in Passariano, the residence of the last Doge of Venice. Here in middle Friuli, the Ferrin family has been producing wine since 1937. Environmentally friendly



cultivation methods are used in the twelve hectares of vineyards surrounding the winery, respecting the increasing demands for environmental protection and guaranteeing genuine wines. Vocation for wine-making, technological innovation and love for the region: all this makes up the recipe from which Ferrin white and red wines are produced. The winery

uses only grapes from its own vineyards and relies on production methods in compliance with environmental protection requirements: this guarantees the authenticity of the grapes harvested there. Environmental sustainability and respect for the environment are only some of the values guiding the work of this producer; combined with Friuli's wine-growing vocation and modern technologies, Ferrin succeeds in producing wines that can be offered to even the most attentive and demanding consumers. You can visit the winery, take a walk through the vineyards together with the owners and taste Ferrin wines paired with local products such as Prosciutto Crudo and Montasio cheese.

PRODUCTS

WHITE WINES: Friulano, Verduzzo, Ribolla Gialla, Chardonnay, Sauvignon, Pinot Grigio, Hespèrus.

RED WINES: Refosco dal peduncolo rosso, Cabernet Franc, Rosso Plêf, Rosso Majon, Varamus, Ermet 1692.

SPARKLING WINES: Ribolla Gialla Spumante Brut, Rivas Spumante bianco Extra Dry, Plebis Rosae Spumante extra Dry Rosè



Camino al Tagliamento
Loc. Gorizzo, 26
33030 Camino al Tagliamento UD
T. 0039 366 678 4993
T. 0039 0432 126 2019
info@locandaforchir.it

Forchir - Viticoltori in Friuli

① Winter:

Shop: Mon-Sat: 9.30-12.00 / 15.30-19.30

Wine shop: Fri 17.00-21.00

Sat, Sun: 10.00-14.00 / 17.00-21.00

① Summer:

Shop: Mon-Sat: 10.00-22.00

Wine shop: Mon-Sun: 17.00-22.00

Fri-Sun: 10.00-14.00 / 17.00-23.00

___ TASTINGS: 50 seated

___ VISITS: by reservation only

30 people

___ SIZE: 200 hectares

___ ANNUAL PRODUCTION: 2.000.000 bottles

___ PRICE RANGE: up to € 10

___ LANGUAGES: EN; DE; FR



Nestled in the countryside outside Camino al Tagliamento, Forchir is much more than a winery: it is a natural philosophy expressed through the Bianchini family's love for the land and tradition: Gianfranco, Giulia, and now also the younger generation, Giovanni and Aldo. Operating in synergy with the winery is the Locanda Forchir agriturismo: 5 luxury rooms, an apartment, swimming pool, bicycles, tastings (also with a guide), meals and snacks made exclusively with

local and craft produce; wines, beer and vermouths of course produced by Forchir. The shop is also now located in the Locanda.

PRODUCTS

WHITE WINES: Ribolla Gialla Ferma, Pinot Grigio, Friulano, Chardonnay, Sauvignon, Traminer aromatico, Pinot Bianco Mareveis
RED WINES: Cabernet Sauvignon, Merlot, Refosco dal Peduncolo Rosso, Pinot nero, Refoscone.

SPARKLING WINES: Ribolla Gialla Spumante, Prosecco Extra Dry, Prosecco Legatura Spago, Moscato Rosa Spumante Dolce.



Camino al Tagliamento
Via Tagliamento, 10
33030 Camino Al Tagliamento UD
T. 0039 0432 919 040
macelleriazaninvalentino@gmail.com

Macelleria Salumificio Zanin Valentino

① Mon-Wed: 7.30-13
Thu-Sat: 7.30-13 / 16-19.30
Closed: Sun
VISITS: 6 people
LANGUAGES: EN



Located on the old premises of the laboratory of the Zanin organ masters, the butcher produces high-quality salami using pork meat from Friuli and Veneto farms. The processing follows methods handed down by local butchers. The binding is still done by hand while the ageing takes place in seventeenth-century cellars, built with bricks of the town's ancient furnaces and with the stones of the nearby river Tagliamento. The same attention is given to beef, from selected cattle of small farmers in the area.



PRODUCTS

CURED MEATS: Salami, soppressa, bresaola, aged costa, lonza, ossocollo, bacon, fiocco, speck, prosciutto, salted lard, pork cheek, sausage and cotechino.



Codroipo
Viale F.A. Duodo, 70
33033 Codroipo UD
T. 0039 0432 184 0461
info@nodohotel.it

Al Bassotto Bistrot e Enoteca

Gourmet cuisine

① Mon-Sun: 12-14 / 19-23
COVERS: 70 inside; 30 outside
ACCOMMODATION: 75 beds
PRICE RANGE: € 30-40
LANGUAGES: EN; DE; ES; FR



The Al Bassotto - Bistrot & Winebar of NODO Hotel is located in Codroipo. In this stylish and welcoming environment, guests will experience quality cuisine through all



the senses, thanks to the expert hands and nose of the chef and his dedication to quality raw ingredients sourced from the local area, to tradition and to innovation. They offer a combination of quality dishes and an extensive wine list boasting some of the most renowned local and international labels. From fish to meat dishes, there is something to satisfy even the most refined and demanding palates, whilst always looking to prioritise the local produce.

www.nodohotel.it/restaurant



Codroipo
Via Palmanova, 5 - Fraz. Zompicchia
33033 Codroipo UD
T. 0039 0432 151 5607
info@ilpirondalre.it

Il Piron dal Re

Local cuisine

① Tue-Sat: 11-14 / 18.30-22 Sun: 11-15
Closed: Mon
Closed on Sun from June to September
Open for lunch only on Christmas and Easter
PRICE RANGE: over € 40
COVERS: 36 inside
LANGUAGES: EN



A traditional atmosphere and a warm welcome are the feather in the cap of Il Piron del Re, a passionately run restaurant located in Zompicchia di Codroipo, in the



heart of Middle Friuli. Throughout the week, both at lunch and dinner, guests are treated to an extravaganza of Friulian flavours and aromas, not least those of the exciting local wines in their wine list.

www.ilpirondalre.wordpress.com



Codroipo
Piazza Giardini Pubblici, 1
33033 Codroipo UD
T. 0039 0432 908 234
dv.codroipo@gmail.com

Pasticceria Caffetteria Dolcevita

① Mon: 7-12.30; Tue-Sat: 7-18
Sun: 7-12.30
LANGUAGES: EN



A young company, created by young people focusing on quality with an artisan product starting from excellent raw ingredients, committed to enhancing the products of the territory with original combinations, as in the famous salted Panettone. Dolcevita offers a modern, dynamic and ever evolving patisserie also in terms of processing techniques. Their strength is their leavened products, strictly with natural yeast, from Panettone to Colombe, both sweet and savoury, croissants for breakfast, Gubane and more. Recommended for a coffee or a pleasant moment.



PRODUCTS

Fresh and dry pastries, cakes of all kinds also including cake design, leavened products and ice cream.

www.dvpanettone.com



Fiume Veneto
Corso Italia, 5
33080 Fiume Veneto PN
T. 0039 0434 561 586
osteriaturlonia@gmail.com

Osteria Turlonia

Local cuisine

🕒 Tue-Sat: 11-14.30 / 18-23

Sun: 11-14.30

Closed: Mon

— PRICE RANGE: € 30-40

— COVERS: 30 inside; 35 outside

— LANGUAGES: EN



This attractive Friulian tavern was founded in 2009 following the restoration of an early 20th-century building. The chef and his staff provide succulent dishes based on local products, which they personally select and purchase every day. The menu changes seasonally, although frico (cheese dish),



tavern. Reservation is recommended.



Fontanafredda
Via Oberdan, 74
33074 Fontanafredda PN
T. 0039 339 833 5326
info@orzaia.com

Orzaia

🕒 Mon-Fri: 8.30-12.30 / 13.30-17.30

Closed: Sat, Sun

— TASTINGS: 10 people

— VISITS: by reservation only

— SIZE: 31 hectares

— ANNUAL PRODUCTION: 40.000 bottles

— PRICE RANGE: € 11-20

— LANGUAGES: EN



The Orzaia winery is nestled in the heart of the Grave del Friuli, at the foot of Monte Cavallo, an enchanting location offering tranquillity and unspoiled natural surround-



ings. This recently established business is a young and passionate project born from the desire to promote the local area, producing wines that embody authenticity, love and respect for tradition. Still in the finishing stages, the enthusiasm is unwavering in the work to complete the spaces and refine the details, always prioritising the quality of the wine produced. Orzaia believes that the quality of wine goes hand in hand with respect for nature and people. The winery uses recyclable materials and drip irrigation systems to reduce wa-

ter consumption. It is certified SQNPI and VeganOK, which demonstrates the daily commitment to sustainability in practice and not just in words. In the cellar, every bottle contains a story of passion and care, promising a unique sensory experience in the discovery of genuine Orzaia wines.

PRODUCTS

WHITE WINES: Pinot Bianco Doc Friuli Grave, Chardonnay Doc Friuli Grave, Ribolla IGT Venezia Giulia, Sauvignon Doc Friuli Grave.

RED WINES: Merlot IGT Venezia Giulia.

SPARKLING WINES: Prosecco Doc Brut, Ribolla Gialla Brut, Metodo Classico.



Pinzano al Tagliamento
Via General Cantore, 50/A
33094 Pinzano al Tagliamento PN
T. 0039 339 429 9867
info@borgodellemele.it

Borgo delle Mele

☎ Sun: by reservation only;

Tue-Fri: 9-12 / 14-18.30

Sat: 9.30-12 / 14-17

Closed: Mon

— VISITS: *On Sun by reservation only*

— LANGUAGES: EN; FR



The dream of reviving Costabeorchia, a small village in the Arzino Valley, came true in 2008 with the birth of a little daughter and the planting of the first apple tree. Today, with almost 30 kilometres of apple orchards, the Borgo delle Mele farm grows



indigenous varieties, certified by 20 years of university research, vouching for apples of the highest quality. Borgo delle Mele offers genuine and traditional products: heritage apples, Cavasso and Valcosa Onions (Slow Food Presidium), dried fruit, compotes and juices. These products, which have been widely appreciated and recognised in

Italy and abroad, are the result of manual processes that eliminate the need for any chemical treatments working in harmony with the natural cycle of the seasons. For sustainable tourism, the estate is equipped with charging stations for electric cars, encouraging visitors to enjoy an authentic and environmentally friendly experience.

PRODUCTS

Ancient apple juices of Alto Friuli Bio and Slow Food Presidio, Mela&Zenzero, Mela&Fragola, Mela&Carota, Green Apple, Dehydrated Fruit, Fruit Compotes, Onion Cavasso and Val Cosa Presidium Slow Food, Mostarde and Cheese Compotes.



Pinzano al Tagliamento
Via Roma, 4 - Loc. Valeriano
33094 Pinzano al Tagliamento PN
T. 0039 0432 950 061
bulfon@bulfon.it

Cantina Bulfon

☎ Mon-Sat: 8-12 / 14-18

Sun: by reservation only

— TASTINGS: 35 seated

— VISITS: *by reservation only*

up to 35 people

— SIZE: 11 hectares

— ANNUAL PRODUCTION: 60.000 bottles

— PRICE RANGE: € 11-20

— LANGUAGES: EN; DE



The Bulfon winery in Valeriano, Pordenone, is renowned for its dedication to rediscovering some of Friuli's ancient indigenous grape varieties, which have been cultivated for centuries in the foothills of Western Friuli, across the hills of Castelnovo del Friuli, Pinzano al Tagliamento and surrounding areas. Emilio Bulfon's passion, supported by his wife Noemi and children Alberta and Lorenzo, has brought these grape varieties back to life. With the scientific assistance of major research centres and institutions, not only were these varieties identified, studied, selected and replanted, but they were also successfully added to the National Catalogue of Italian Grape Varieties in 1992. Following a lengthy bureaucratic process, they finally achieved the designation of the Italian equivalent of 'Protected Geographical Indication': Indicazione Geografica Protetta (IGP). In recognition of this outstanding work, Emilio Bulfon was honoured at Vinitaly in 2010 by the Italian Ministry of Agricultural, Food and Forestry Policies with the prestigious Cangrande Award as: 'A Meritorious Contributor to Italian Viticulture for making a decisive contribution to the development of viticulture and the enhancement of Italian oenology.' Located near the Tagliamento River, the estate embraces sustainable agricultural practices within an area rich in biodiversity and home to protected plant and animal spe-

cies. Alberta and Lorenzo are committed to sharing this rich heritage, encompassing not just the breathtaking scenery, but also



the cultural, historical and artistic assets of the area. Wine tourists are warmly invited to visit the vineyards and the winery, as well as to sample the indigenous wines, which are the pure result of passion and dedication to work in the vineyard.

PRODUCTS

WHITE WINES: Sciglin IGP e Sciglin spumante brut, Cividin IGP, Blanc di Rugel, Cianoire IGP, Piculit.

RED WINES: IGP, Forgjarin IGP, Cordenossa IGP, Refosco Refosco dal Peduncolo Rosso, Pecol Ros, Fumo Rosso.

DESSERT WINES: Ucelut IGP, Moscato Rosa.



Pinzano al Tagliamento
Via XX Settembre, 106/A
33094 Pinzano al Tagliamento PN
T. 0039 0432 950 845
info@roncomargherita.it

Ronco Margherita

① Mon-Fri: 8.30-18.30

Sat: 09-18.30

Sun: by reservation only

wineshop: Mon-Fri 08.30-18.30;

Sat 09.00-18.30 by reservation only

— COVERS: 80 standing; 60 seated

— TASTINGS: 60 people

by reservation only

— VISITS: by reservation only

from 6 to 60 people

— SIZE: 30 hectares

— ANNUAL PRODUCTION: 25.000 bottles

— PRICE RANGE: € 11-20

— LANGUAGES: EN; DE; ES; FR; PL



Ronco Margherita agricultural holding is located in Pinzano al Tagliamento, a town in the heart of the Friuli Grave DOC



area. It was established in 2009 on the former estate of Ruggero Forti, the father of modern Friuli viticulture. The vineyards stretch across the hills of Pinzano, the Magredi di Dandolo area (Maniago) and the Western Hills of Friuli. Production includes prized indigenous Friuli wines such as Friulano, Refosco dal Peduncolo Rosso, Tazzelenghe, Schioppettino and Ribolla

Gialla, alongside local rarities such as Ucelut, Sciaglin, Forgiarin and Piculit Neri. International grape varieties complete the offer: Pinot Grigio, Chardonnay, Sauvignon, Pinot Noir, Merlot and Cabernet. The winery offers both still and sparkling wines, fresh or aged in French oak barrels. Ronco Margherita is also open to visitors and offers guided tastings matching typical products. The large tasting room is available for private events and parties. For a complete experience, the Relais adjacent to the winery offers hospitality by reservation. A journey through the wine, territory and tradition of Friuli.

PRODUCTS

Wines and distillates.



Pordenone
Via San Marco, 10
33170 Pordenone PN
T. 0039 0434 521 610
info@ristorantealgallo.com

Al Gallo

Gourmet cuisine

① Tue-Sat: 12-14.30 / 19-22; Sun: 12-14.30

Closed: Mo, From June to mid-September

closed Sun, Mon

— PRICE RANGE: € 30-40

— COVERS: 50 inside; 20 outside

— LANGUAGES: EN



Welcome to a truly historic spot, open since 1850. It was once the first tavern encountered after crossing the Noncello bridge, when entering Pordenone via the Porta Furlana. Its location is unparalleled, nestled between the Cathedral and the Town Hall, and adjacent to the former studio of 'Il Pordenone', which the artist himself, who lived between 1484 and 1539, adorned with frescoes. Featuring wood, lilac-coloured plasterwork and stained-glass windows in a Central European style, the interior welcomes guests into a warm atmosphere dominated by a traditional fireplace. Since 2009, the Al Gallo has been run by Andrea Spina and his wife Diletta, who greet guests with warmth and an eye for detail. The wine cellar offers an extensive selection, mainly focusing on wines from Friuli-Venezia-Giulia, alongside labels from other regions.



Pordenone
Via della Motta, 20/A
33170 Pordenone PN
T. 0039 0434 205 20
info@fratellimartin.it

Ristorante F.lli Martin

Local cuisine

① Mon-Sat: 10-15 / 18-22

Closed: Sun

— PRICE RANGE: € 30-40

— COVERS: 50 inside

— LANGUAGES: EN; DE; ES



The story of "Ristorante F.lli Martin" began in 2003 when Sergio Martin and his wife Annamaria decided to create a place to share Friulian hospitality and their quest for flavour. It is a slow, quiet search built on recipes, stories and heart – a legacy that their children, Matteo and Elisa, are eager to reveal to you every day. The dining



table is a space open to stories from even distant lands, which meet here and feel close and friendly again. The entire staff at "Ristorante F.lli Martin" tells a story that doesn't need a pen and paper to be written, but a plate and a fork to be savoured.



Pravisdomini
Via Pordenone, 25
33076 Pravisdomini PN
T. 0039 0434 644 168
info@delorenzivini.com

Vini De Lorenzi

① Mon-Fri: 9-12 / 13-17;

Sat: 9-12 by reservation only

Closed: Sun

— COVERS: 20 *standing*; 6 *seated*

— TASTINGS: Sat by reservation only

— VISITS: Sat by reservation only

— SIZE: 10 hectares

— ANNUAL PRODUCTION: 60.000 bottles

— LANGUAGES: EN



The Vini Paolo De Lorenzi winery is based in Pravisdomini, in the Controlled Designation of origin Friuli production area, in a terroir characterized by a microclimate that is ideal for the cultivation of the vine. Since 1973, the De Lorenzi family carries on the local winemaking tradition with great passion, blending technology and traditional methods, and being particularly mindful of the environment. The way vineyards are cared for combined with their commitment to sustainable agriculture leads to a deliberately low grape yield per hectare, which pushes up grape quality. Best practice agronomic techniques are implemented in the management of the vineyard, such as mechanical instead of chemical weeding, thus preserving the local flora and fauna. The company is energy self-sufficient thanks to a photovoltaic system. The entire production process is geared towards lowering the environmental impact whilst constantly increasing quality standards. At the end of the dirt road that leads to the farm, you can immerse yourself in a unique rural world and enjoy the warmth and simplicity of the welcome you receive during visits to the cellar and at the tastings.



PRODUCTS

WHITE WINES: Friulano, Ribolla gialla, Pinot Grigio, Chardonnay, Sauvignon, Verduzzo friulano.

RED WINES: Malbec, Merlot, Cabernet Sauvignon, Cabernet Franc, Refosco dal Peduncolo Rosso, Rosso dell'Arcon Riserva.

SPARKLING: Rosato frizzante.

SPARKLING WINES: Prosecco DOC Extra Dry and Prosecco DOC brut.



Roveredo in Piano
Loc. Tornielli, 12/A
33080 Roveredo in Piano PN
T. 0039 0434 949 898
info@bessich.com

Bessich Wines

① Mon-Fri: 8.30-12.30 / 15-19

Sat: 8.30-12.30 / 15-18

Closed: Sun

— TASTINGS: by reservation only

winery and vineyard visit: € 5,

Tasting € 8- € 15 per person

— VISITS: by reservation only 120 people

— SIZE: 19 hectares DOC Grave

— ANNUAL PRODUCTION: 70.000 bottles

— PRICE RANGE: up to € 10

— LANGUAGES: EN



The farm began its history back in 1959 when Antonio Bessich reached these lands from nearby Istria and started making wine with his son Luciano. Love for the land, attention to detail and passion for wine, are the common denominators that characterise Bessich wines. Over the years, the production has been refined and specialized, thanks to the generations that



have carried on the tradition. The property is located in Western Friuli, in the province of Pordenone, on a terroir described as Grave, characterised by gravelly and pebbly soils of alluvial origin, particularly suitable

for winegrowing. Today the 19 hectares are all cultivated with vines. The result is a unique and original range of products, composed of characteristic Protected Designation of Origin Friuli wines, Protected Geographical Indication Wines and intense Bessich blends.

PRODUCTS

SPARKLING WINES: Prosecco DOC Spumante Brut, Ribolla Gialla Spumante Brut, Gialuth Frizzante.

WHITE WINES: Pinot Grigio, Puart Sauvignon, Friulano, Verduzzo, Còdes Traminer Aromatico, 589 Bianco.

RED WINES: Il Tornielli Rosso, Merlot, Cabernet Franc, Forcjates Cabernet Franc, Refosco Dal Peduncolo Rosso, Tavielles Refosco dal Peduncolo Rosso, Novello, 589 Rosso.

DESSERT WINES: Verduzzo, Bacche Rosse, Bacche Bianche.



Sacile
Via Vistorta, 82
33077 Sacile PN
T. 0039 0427 960 17
vistorta@vistorta.it

Vistorta

- ⌚ Mon-Fri: 8.30-17; Sat: 8.30-12.30
Closed: Sun
- ⌚ Wine shop: Mon-Fri: 9-17; Sat: 8.30-12.30
- ___ TASTINGS: 40 standing; 40 seated
- ___ VISITS: 40 people
- ___ SIZE: 37 hectares
- ___ ANNUAL PRODUCTION: 250.000 bottles
- ___ PRICE RANGE: € 11-20
- ___ LANGUAGES: EN



In the middle of the tiny historical village of Vistorta - in Western Friuli - there's the agricultural estate of the Brandolini family, who have owned it since 1872.



The beautiful manor house overlooks 7 hectares of English-style park containing century-old trees, rare essences and an orchid greenhouse. Originally the cellar was housed in the barchessa (portico building) adjacent the villa, where the barrels and tools of a glorious past are still preserved. It is currently located in the 18th century barchessa (portico building) of Cordignano. This is where, with the help of simple and straightforward winemaking equipment,

the transformation of nature's generous gifts takes place. Vistorta was among the very first wine production companies to plant Merlot after the scourge of phylloxera. Brandino Brandolini d'Adda has been in charge of the business since the 1980s, keeping the precious centuries-old Merlot vines safe and secure. In 2008 some new vineyards were added that are managed according to organic farming practices and which produce grapes that have delicate and unique characteristics.

PRODUCTS

DOC FRIULI GRAVE WINES: Merlot biologico, Cabernet Franc biologico, Refosco dal Peduncolo Rosso biologico, Chardonnay, Friulano biologico, Pinot Grigio, Sauvignon, Traminer Aromatico, Ribolla Gialla
SPIRITS: Grappa
OTHER PRODUCTS: Honey, Flours and baked products.



San Giorgio della Richinvelda
Via del Sole, 15 - Fraz. Domanins
33090 San Giorgio della Richinvelda PN
T. 0039 0427 947 20
info@imagredi.com

I Magredi

- ⌚ Mon-Fri: 8.30-19; Sat: 8.30-12.30 / 15-19
Closed: Sun
- ___ TASTINGS: by reservation only
- ___ VISITS: by reservation only
- ___ SIZE: 55 hectares
- ___ ANNUAL PRODUCTION: 250.000 bottles
- ___ PRICE RANGE: € 11-20
- ___ LANGUAGES: EN



In the heart of Friuli Venezia Giulia, in the hamlet of Domanins by San Giorgio della Richinvelda, there is the I Magredi winery, which was established in 1968 by Otello Tombacco right in the middle of



the Controlled Designation of Origin "Friuli Grave" area. Initially, the land bore a variety of crops: grain crops grew alongside apple trees, peaches and, eventually, vineyards. At the end of the 1980s, the founder's son turned I Magredi into a winery, carrying on the family tradition with enthusiasm. The land where the company is located owes its uniqueness to the pebble-rich soil brought downstream by the Cellina, Meduna and Tagliamento rivers. Over time these pebbles

have created a strip of soil with their own microclimate, vegetation and environment. Freshness, aroma and elegance distinguish the wines of "I Magredi". It is possible to taste and appreciate them in the winery outlet, which is always open for the enthusiasts and the curious.

PRODUCTS

FRIULI GRAVE DOC: Friulano, Pinot Grigio, Chardonnay, Sauvignon Blanc, Traminer Aromatico, Cabernet Franc, Merlot, Cabernet Sauvignon, Refosco dal Peduncolo Rosso.
PROSECCO DOC: Extra Dry, Brut, Brut Rosé IGT: Divinotello Trevenezie IGT, Le Piere Rosé Trevenezie IGT, Blanc Venezia Giulia IGT, Neri Venezia Giulia IGT.



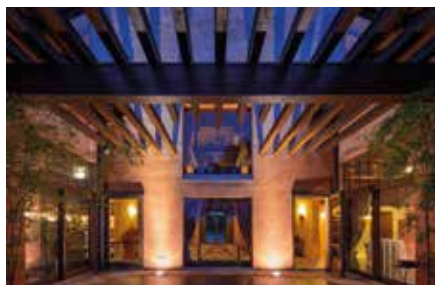
San Martino al Tagliamento
Via Tonello, 10/A
33098 San Martino al Tagliamento PN
T. 0039 0434 880 78
welcome@pitars.it

Pitars

- 🕒 Mon-Fri: 8.30-12 / 14-18; Sat: 8.30-12
Closed: Sun
From November to March Sat: 8-12 / 14-18
- ___ TASTINGS: 50 standing; 40 seated
- ___ VISITS: by reservation only 100 people
- ___ SIZE: 160 hectares
- ___ ANNUAL PRODUCTION: 500.000 bottles
- ___ PRICE RANGE: up to € 10
- ___ LANGUAGES: EN; DE



The Pitars farm is located in San Martino al Tagliamento in the Controlled Designation of Origin Friuli Grave area. The company's history matches that of the Pittaro family - "Pitars" in Friulian - and testifies to their love of wine. It is the tale of lives spent looking after the land and the vineyards, proud of the unbreakable bond that links them to this place. Today the fourth generation



runs the business, keeping the family traditions alive and fresh. Their business philosophy demands quality, the pursuit of excellence, environmental responsibility, research, cutting-edge technology and land improvement, putting Pitars at the forefront of Made in Friuli quality, a commitment

reaffirmed at every harvest. The property is divided into three different estates - San Martino, Rivolto and Passariano - totalling 160 hectares of vineyards. The Wine Castle of the Pitars Wine cellar is nestled in a garden surrounded by rows of vines as far as the eye can see. Here, overlooking the vineyards, are the wine shop, the tasting room and venues destined for public and private events. At the castle, guests are welcome to taste the wines and to visit the cellar with the precious barricaia (barrel cellar).

PRODUCTS

RED WINES: Naos, Brumâl, Merlot, Refosco dal Peduncolo Rosso, Cabernet Franc, Cabernet Sauvignon.
WHITE WINES: Tureis, Friulano, Ribolla Gialla, Chardonnay, Malvasia, Pinot Grigio, Traminer Aromatico, Sauvignon.
SPARKLING WINES: Malvasia Spumante dolce, Prosecco Rosè, Ribolla Gialla Spumante, Prosecco, Brut Nature, Metodo Classico Foja.
DESSERT WINES: Angelo.



San Quirino
Via San Rocco, 79/A
33080 San Quirino PN
T. 0039 0434 919 373
socagrcimolai@borgodellerose.it

Borgo delle Rose

- 🕒 Mon: 17-20; Tue-Fri 10-13 / 17-20
Sat, Sun: 11-14 / 17-21
Times may vary during holidays or special events. Reservation recommended
- ___ COVERS: 50 seated
- ___ TASTINGS: 40 people
- ___ SIZE: 70 hectares DOC Friuli
- ___ ANNUAL PRODUCTION: 45.000 bottles
- ___ PRICE RANGE: € 11-20
- ___ LANGUAGES: EN

Borgo delle Rose runs along the tracks of tradition, whilst being open to modern day inspiration. When you taste their wines, that originate from the Magredi vineyards where they are at home, you'll be able to appreciate their vast potential for the most disparate and unexpected food pairings. Our company is located in a unique area, characterised by the stony, well-drained soils of the "Magredi", which in Friulian means "lean land". The property spreads over 400 hectares at the foot of the Carnic Prealps, of which 70 are planted with vines under the SQNP sustainability programme, all of them surrounded by heritage rose gardens

PRODUCTS

WHITE WINES: Pinot Grigio, Chardonnay, Sauvignon, Ribolla.
RED WINES: Merlot, Refosco, Cabernet.
SPARKLING WINES: Prosecco, Prosecco Rosè, Ribolla Gialla.





San Quirino
Via San Rocco, 47
33080 San Quirino PN
T. 0039 0434 910 05
info@ristorantelaprimula.it

La Primula

Gourmet cuisine



🕒 Wed-Sat: 19.30-22; Sun: 12.30-14

Closed: Mon, Tue

___ PRICE RANGE: over € 40

___ COVERS: 100 inside; 20 outside

___ LANGUAGES: EN



Since 1873 La Primula restaurant has been owned by the Canton family. The restaurant is welcoming, with intimate and reserved tables, and characterized by elegant modern furniture that preserves details of the past, such as the traditional fogolar (fire-



place). Chef Andrea introduces the guest to a cuisine that gives maximum prominence to local products and not only. His dishes, well presented in every detail, provide a hint of their traditional root but are revised and reinterpreted in a contemporary key, with a measured and effective share of innovation. The restaurant's speciality is seafood cuisine. The menu is à la carte, although the tasting menu is recommended to enjoy a real taste experience and discover the complex simplicity of preparations and combinations. The internationally recognized wine cellar holds over 1700 varieties.



San Quirino
Via San Quirino, 22/A
33080 San Quirino PN
T. 0039 0434 314 529
info@monicavettor.it

Monica Vettor

🕒 Mon-Sat: 9.30-12.30 / 14.30-18.30

Closed: Sun

___ TASTINGS: 20 people

___ SIZE: 12 hectares

___ ANNUAL PRODUCTION: 5.000 bottles

___ PRICE RANGE: over € 21

___ LANGUAGES: EN; FR



Monica Vettor's story is intertwined with the history of Friuli Grave DOC, which is a territory steeped in expressiveness, culture and memory, combined with respect and dedication. The land in which her vineyards grow is of alluvial origin and was formed with the dolomitic limestone deposits that the rivers Cellina, Meduna and Tagliamento have been carrying down the neighbouring mountains and into the Friulian plains over millennia, creating a particularly stark and evocative landscape in the process. A truly unique terroir that Monica Vettor brings fully to the fore in her Prosecco Rosé, Pinot Grigio and new Grappa that can all be considered different facets of the same pursuit of excellence. The team that is helping her tell the story of the uniqueness of her vision is entirely female, and they all take a part in creating The Essence of Feminine Wine by Monica Vettor by contributing their individual experiences and skills. The farm cultivates the vineyards according to integrated pest management regulations. Under the rows, the grass is cut mechanically. Most of the work is performed manually, including

the grape harvest. The business owns an 80-year-old Merlot vineyard, and some of the vineyards are located at an altitude of 250 metres above sea level on the gorge of the Cellina stream in an alpine climate.



PRODUCTS

Prosecco Rosé Brut Millesimato, Brut Pinot Grigio DOC Friuli Grave, Grappa Friulana di Pinot Grigio and Merlot.



San Vito al Tagliamento
Viale San Giovanni, 90
33078 San Vito al Tagliamento PN
T. 0039 0434 833 751
info@bagnarol.it

Bagnarol

🕒 Mon-Sat: 9-12.30 / 15-19

Closed: Sun

___ TASTINGS: 20 people

___ SIZE: 70 hectares

___ ANNUAL PRODUCTION: 100.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN;



The Bagnarol Farm is located in the region of San Vito al Tagliamento, a land surrounded by mountains and sea that



was once the land of pre-Roman and Roman settlements, of noble historical, cultural and artistic traditions. In the building recovered from an ancient stable that Elia Bagnarol has handed down to his son Franco, his passion for agriculture and innovation and respect for nature continues to flourish. The vineyards extend to the right of the Tagliamento river, in the flat area of the Grave, in the province of Pordenone. The soil is characterized by a significant presence of white stones on the surface that reflect the light and release the heat accumulated during the day at night, favouring the ripening of the grapes and keeping the climatic conditions constant. This is how grapes with intense aromas

produce fragrant and elegant wines. In winter, the vineyards of this area are sheltered from the cold north wind by the pre-Alpine arc, while during the summer, they are cosseted by the beneficial effect of the Adriatic Sea. They also produce Grappa Friulana, jams and jellies made from grapes and cosmetics from pomace.

PRODUCTS

Prosecco DOC Spumante Extra Dry.
Moscato Rosa Vino Spumante Dolce.
IGT TREVENIZIE: Cabernet Franc,
Chardonnay, Merlot, Pinot Bianco,
Verduzzo.

DOC FRIULI: Cabernet Sauvignon,
Friulano, Pinot Grigio, Refosco dal Ped.
Rosso, Ribolla Gialla, Vino Spumante Brut,
Traminer Aromatico.

OTHER PRODUCTS: Grappa. Vermouth
White. Grape jams. Wine jellies.
Grape juice.

BAGNAROLSKIN: cosmetic line with
polyphenols.



Spilimbergo
Via Umberto I, 14
33097 Spilimbergo PN
T. 0039 0427 2264
staff@osteriadaafro.com

Da Afro

Local cuisine

🕒 Wed-Mon- 12-14 / 19-21

Closed: Tue

___ PRICE RANGE: € 30-40

___ COVERS: 40 inside; 30 outside

___ LANGUAGES: EN; DE; FR



In the heart of Spilimbergo, this historic place maintains the old tavern's warmth and simplicity, offering typical dishes of the Friuli tradition. Don't miss the typical dish of the municipality of Clauzetto in Val Cosa, north of Spilimbergo, called la balote ("ball" in Friuli language). A recipe proposed as one of the unique forms to blend and enhance the flavours of polenta, cheese and mushrooms. The main ingredient is the salty cheese typical of the area, asino, in its soft version, to which is added frant cheese and Montasio, typical of the entire Friuli Venezia Giulia region.



Spilimbergo
Piazza Castello, 8
33097 Spilimbergo PN
T. 0039 0427 505 55
info@ristorantelatorre.net

La Torre

Gourmet cuisine

🕒 Tue-Sat: 12-14 / 19-22; Sun: 12-14

Closed: Mon

___ PRICE RANGE: over € 40

___ COVERS: 45 seated

___ LANGUAGES: EN



In the enchanting setting of Spilimbergo Castle, this renowned restaurant with a refined interior offers an authentic cuisine signed by chef Marco Talamini. La Torre is



the ideal destination for those who love to indulge in a satisfying gastronomic experience from every point of view. Every month the chef studies new culinary paths to bring the guest closer to the knowledge of local products. A wine list expertly put together by sommelier Massimo Botter completes the offer.



Valvasone Arzene
Borgo Alpi, 5
33098 Valvasone Arzene PN
T. 0039 0434 840 640
info@borgodelleoche.it

Borgo delle Oche

🕒 Wed: 17-19; Fri: 16-19

Mon, Tue, Thu, Sat, Sun: by reservation only

Sun: 10.30-18.30 by reservation only

___ PRICE RANGE: up to € 10

___ TASTINGS: by reservation only

60/70 people

___ VISITS: by reservation only

Borgo delle Oche is a family-run winery located in the medieval village of Valvasone, within the Friuli Grave DOC wine district. With its 10 hectares, 7 of which are allocated to vineyards, the winery stands out for its deep respect for the environment and careful use of natural resources. The vineyards, with plants between 12 and 31 years of age, benefit from organic



___ SIZE: 7 hectares

___ ANNUAL PRODUCTION: 40.000 bottles

___ ACCOMMODATION: Casa Menini B&B

___ LANGUAGES: EN



pest control practices and mechanical weeding. Vinification is based on the careful selection of clones to enhance the qualities of varieties like Merlot, aromatic Traminer, and indigenous grapes such as Refosco dal Peduncolo Rosso, Friulano (a clone from 1920!), and Istrian Malvasia. At the 17th-century building, visitors can tour the cellar, enjoy wine tastings, and stay at the Casamenini B&B, surrounded by the historical charm of the village.

PRODUCTS

WHITE WINES: Traminer, Friulano, Sauvignon, Malvasia istriana, Pinot Grigio, Bianco Lupi Terrae,

RED WINES: Merlot, Refosco dal Ped.

Rosso, Riserva Sval,

SPARKLING WINES: Terra&cielo

extrabrut champenoise method.

DESSERT WINES: Traminer passito Alba.



Valvasone Arzene
Via Maggiore, 54/1 - Fraz. San Lorenzo
33098 Valvasone Arzene PN
T. 0039 331 571 4551
T. 0039 328 418 0888
info@casatobertoia.it

Casato Bertoia di Cesare Bertoia

🕒 Mon-Sat 15-19

Sun by reservation only

___ TASTINGS: by reservation only,

26 seated; 60 standing

___ VISITS: by reservation only

___ LANGUAGES: EN



"Casato Bertoia", now in its fifth generation with Cesare Bertoia, is a company deeply rooted in the territory, which for twenty years has focused on the organic cultivation of indigenous and seasonal varieties of fruit



and vegetables. The farm makes a range of products preserved in oil or sweet and sour, as well as vegetable spreads, compotes and jams, all of which are processed and preserved using natural methods. The estate implements sustainable practices, using renewable energy sources and recyclable packaging

PRODUCTS

Organic jam and vegetables in oil evo, organic vegetables spreads and organic tomato sauce.



Valvasone Arzene
Via Tabina, 3
33098 Valvasone Arzene PN
0039 379 195 0346
info@3zero.it

TreZero

🕒 Wed-Sun: 9.30-12.30 / 15.30-20

— Closed: Mon, Tue

— TASTINGS: 25 people

— SIZE: 7 hectares DOC Friuli Grave

— ANNUAL PRODUCTION: 18.000 bottles

— LANGUAGES: EN; DE



Founded in 2016 Cantina Trezero was the brainchild of three young winemaking experts who wanted to put their commitment to sustainability into practice. They were inspired by the discovery of vines that do not require chemical treatments, known as PIWI, which have been studied and designed to resist the main fungal diseases affecting vines. Trezero is now an organic and CasaClimaWine certified winery in Friuli Venezia Giulia, whose tenets are quality, innovation and total respect for the environment.

PRODUCTS

WHITE WINES: Eos - IGT Venezia Giulia

bio, Tholus - IGT Venezia Giulia bio,

Biblis - macerato IGT Venezia Giulia bio,

Sorlis - frizzante IGT Venezia Giulia bio,

Arsia - Rosato IGT Venezia Giulia bio.

RED WINES: Olympus - IGT Venezia Giulia bio.



Vivaro
Via Roma, 14
33099 Vivaro PN
T. 0039 0427 970 37
info@gelindo.it

Gelindo dei Magredi Country Resort

Local cuisine

🕒 Mon-Sun: 11.30-15.30 / 18.30-23.30

— COVERS: 300 inside; 150 outside

— PRICE RANGE: € 20-30

— LANGUAGES: EN



In the green countryside at the confluence of the rivers Cellina and Meduna, from Gelindo dei Magredi you can rediscover the flavours of the past: the fragrance of freshly baked bread, the aroma of polenta, the scent of aromatic herbs and



the freshness of wines, homemade cured meats and cheeses. The farm is ideal for a short stay and for a “wellness” holiday. The 15 hectares of the property include a hotel and restaurant, the farm accommodation, a swimming pool with a wellness area, a camping area with a pond and games for children, the cellar and a laboratory for preserves. Pastures, organic gardens and orchards, vineyards and wine cellars and the small museum of rural life invite you to discover agricultural activities.

Distilleria Pagura

🕒 Mon-Sat: 9-12 / 14-19

🚪 Closed: Sun

___ TASTINGS: 50 people

___ LANGUAGES: EN



The Pagura distillery boasts the oldest origins in Friuli Venezia Giulia. Founded in 1879 in Castions di Zoppola, it still maintains the ancient steam distillation method with a discontinuous copper boilers method, the only distillation technique that enhances the flavour and smells of the marc. At the moment in Italy, only 10% of the grappa is produced using this ancient method. This is undoubtedly a unique case of longevity for an industrial distillation

plant, which testifies the resulting product's quality. The family-run company is happy to welcome guests for visits, tastings and purchases directly at the distillery.

PRODUCTS

Traditional and single varietal grappa from grapes (Pinot , REfosco, Cabernet, Traminer, Moscato, Ucelût), aged oak grappa, grappa from infusions (honey, nutshell, liquorice and herbs), personalised grappa with artists' labels.





Around the city of **Udine**, with its castle and palaces adorned with Giambattista Tiepolo frescoes, the people used to grow vegetables and rear pigs, and these are still the main ingredients of Friulian cuisine today. If the famous **frico**, a traditional



peasant recipe prepared in a frying pan with potatoes, onions and lots of cheese, is the territory's main gastronomic delicacy, it is indeed mostly dishes of pork and vegetables that



are the main feature of the menus in the restaurants here. Among the best-known are: **Friulian salami, sausages, soppressa,**



lardo, marcundela and, of course, **musetto**. The pale colour and delicate flavour of the delicious **white asparagus** from **Tavagnacco**, are the result of specific



asparagus officinalis cultivation methods. Every year, in early September, the city celebrates the territory's quality produce



and wines at **Friuli DOC**. This annual regional food and wine festival involves the **osterie** and other places of gastronomic Friulian hospitality where



the ritual of *tajut* ("a glass of wine") is celebrated every day, complemented by the delicacies of tradition.

Discovering the classics of Friulian cuisine





Lestizza
Via Vittorio Veneto, 89/C
33050 Lestizza UD
T. 0039 324 924 8593
info@villachazil.it

Agribirrificio Artigianale Villa Chazil

🕒 From May to October

Wed-Sun: 17-21.30

Closed: Mon, Tue

November, December, March, April:

Fri-Sun: 17-21

Closed: Mon, Thu

Closed: January and February

— VISITS: 35 people

— TASTINGS: 45 people

— LANGUAGES: EN



The company owes its name to an ancient toponym of Villacaccia, a town in the municipality of Lestizza in the centre of the Friulian plain, which can be traced back to 1145. At Villa Chazil they use integrated



agriculture with crop rotation to grow the barley for brewing, which they then malt and store on-site until it is needed. In addition to barley, the farm has been growing hops for several years. This way the Agribirrificio Artigianale Villa Chazil can boast today's only 100% Friulian-brewed,

short-supply-chain beer in the region. The brewery has a modern plant with a 20 hectolitre capacity, and the option of working in double steeping. There are also five fermenters with a total annual capacity of about 1,500 hectolitres.

PRODUCTS

Balsamic vinegar from beer

Craft beers: Crepuscolo - pale ale, Alba - American-style lager, Rugiada - beer with high fermentation flavoured with elderberry flowers and lemon peel, Straipa - Belgian-style beer, Sole Rosso - Irish red ale style, Konikazil - kolsh-style beer with own fresh hops, Eclissi - stout flavoured with cocoa beans, Code Buie - high fermentation beer flavoured with hemp, Mosaic - Summer IPA, Blanche, IWant to be Ricc - DDH IPA with lemon seist, lemon juice and Sichuan pepper, Distilriccio - Beer Distillate



Mortegliano
Via Aquileia, 5 - fraz. Lavariano
33050 Mortegliano UD
T. 0039 0432 184 4110
T. 0039 351 567 8542
abosteriacontemporanea@gmail.com

AB Osteria Contemporanea

Italian cuisine

🕒 Wed-Sun: 11-14.30 / 18-22.30

Closed: Mon, Tue

closed every Wed and Thu in August for lunch, on holiday two weeks in August and two weeks in February.

— COVERS: 30 inside; 30 outside;

catering service

— PRICE RANGE: over € 40

— LANGUAGES: EN



Tradition combined with innovation are the cornerstones of an experience that begins with the flavours of each food course and continues with the welcoming atmosphere of the dining room and outdoor area. This place offers a range of different experiences, from the refined atmosphere of the restaurant to the more rustic feel of the tavern. The tavern, or "osteria" in Friulian culture, was historically the only meeting place in all the towns and villages. The conviviality is its main feature that survives even today at a table while sharing a meal or the ever



present "tajut". Anna Barbina, the owner, has stamped her initials into the name of the restaurant to emphasise that here you will find her very own brand and vision of cuisine.

www.abcontempo.it



Mortegliano
Via Divisione Julia, 14
33050 Mortegliano UD
T. 0039 0432 760 187
info@danando.it

Trattoria Da Nando

Gourmet cuisine

🕒 Restaurant Wed-Sat: 12-15 / 18-23;
Sun: 12-18

🕒 Bar Wed-Sat: 10-2; Sun: 10-19

Closed: Mon, Tue

— COVERS: 100 inside; 60 outside;

200 seats in the reception area.

— PRICE RANGE: over € 40

— LANGUAGES: EN; DE



Trattoria Da Nando is located in a welcoming old house that has seen its staff entertain guests for five generations. The typical local cuisine delves into the Friulian tradition and uses local produce. Such ingredients are transformed at the hands of experienced



kitchen staff under the guidance of Ivan, who loves stepping into the dining room to personally and enthusiastically present his menus, which are inspired by the four seasons. The wine list is extensive with 80,000 bottles, 22,000 of which are from outside the region.

www.villachazil.it

www.danando.it



Pasian di Prato
Via D'Antoni, 21
33037 Pasian di Prato UD
T. 0039 0432 662 001
info@antonuttivini.it

Antonutti Vini

🕒 Mon-Fri: 8-17.30

Closed: Sat, Sun

— VISITS: *by reservation only 15 people*

— SIZE: *7 hectares of vineyards and about 60 hectares dedicated to cereals, pasture, and forest.*

— ANNUAL PRODUCTION: *1.000.000 bottles*

— PRICE RANGE: *€ 11-20*

— LANGUAGES: *EN; DE; FR*



The Antonutti Vini winery, with exactly one hundred years of history, an extensive and qualified production and the interaction



between four generations, possesses a very enviable calling card. Located in Pasian di Prato, the estate, led by Adriana Antonutti and her husband Lino Durandi, boasts over fifty hectares of vineyards in the DOC Friuli Grave wine district. With over a million bottles produced, the range of wines is constantly evolving. The whites are not aged in wood, a stylistic

choice that preserves their olfactory and gustatory clarity, simplicity and richness of nuances. The reds, full-bodied and velvety, are aged in tonneaux to enhance the potential of the red grape varieties, including Poppone, a blend of Merlot from dried grapes and Pignolo, an indigenous Friulian grape varietal. The range also includes sparkling wines produced with the classic and charmat methods. The elegant headquarters in Pasian di Prato is available for cellar tours and tasting experiences.

PRODUCTS

WHITE WINES: Ribolla Gialla, Pinot Grigio, Pinot Grigio Ramato, Chardonnay, Friulano, Sauvignon, Traminer Aromatico.

RED WINES: Pinot Noir, Merlot, Cabernet Sauvignon, Cabernet Franc, Refosco P.R., Red Grapes, Novello.

SPARKLING WINES: Ribolla Gialla Spumante, Prosecco, Metodo Classico

SWEET WINES: Passito.



Pavia di Udine
Via Cavour, 2 - Fraz. Persereano
33050 Pavia di Udine UD
T. 0039 0432 675 242
borgononino@nonino.it

Borgo Nonino - Boutique e tour Distilleria

🕒 Tue-Sat: 10-12.30/14.30-18.30

Closed: Sun, Mon

🕒 Borgo Nonino: Tue-Sat:

10-12.30 / 14.30-18.30

Closed: Sun, Mon

— TASTINGS: *50 people*

— PRICE RANGE: *over € 21*

— LANGUAGES: *EN; DE*



The Nonino family has been devoted to the art of distillation, carried out 100% using artisanal methods, since 1897. As R. W. Apple Jr. wrote in The New York Times in 1997, "For decades grappa was little more than a pocket-sized form of warmth for the peasants of Northern Italy. Trendier Italians and most foreigners disdained it. But that was before the Noninos of Perco- to came to prominence." On 1 December 1973, Giannola and Benito, by distilling the pomace of Picolit grapes separately, created single-varietal grappa, Monovitigno® Grappa Nonino, revolutionizing the way grappa is produced and presented. This innovation transformed grappa from a neglected "Cinderella" into the Queen of spirits, as documented in a case study by the LSE London School of Economics Business Review. In 1975, the Noninos established the Premio Nonino Risit d'Aur – Barbatella d'Oro (Golden Vine Shoot) with the aim of officially recognizing indigenous Friulian grape varieties and preserving the region's biodiversity. In 1984, they created Acquavite d'Uva, UE®, by distilling the entire grape. Over the years, the company has received numerous awards; in 2020 it was named "Best Distillery in the World – Spirit Brand / Distiller of the Year 2019" by Wine Enthusiast. Rooted in tradition yet looking to the future, Antonella, Cristina, and Elisabetta believed in the versatility of Italian distillates as early as 2007, creat-

ing the #BEBRAVEMIXGRAPPA movement. Through this initiative, they introduced grappa in cocktails to mixologists around the world, opening a new path for the en-



tire category. Borgo Nonino awaits you to discover the art of distillation.

PRODUCTS

Grappa Cru Monovitigno®, Grappa Monovitigno®, Grappa Monovitigni®, Grappa Riserva Millesimata e Grandi Riserve, Grappa Tradizione, UE® Cru Monovitigno® - single varietal, UE® Monovitigno®, UE® Riserva Anniversary, UE® Grandi Riserve di Annata, Gioiello® Honey Distillate, Frut® Fruit Distillate, Frut® Riserva, Prunella Mandorlata®, Amaro Quintessentia®, Amaro Riserva, GingerSpirit Ginger Distillate and L'Aperitivo Nonino Botanical Drink.



Remanzacco
via Case in Magnis, 56
33047 Remanzacco UD
T. 0039 328 336 0245
malina0@rocketmail.com

Casali Magnis

🕒 Mon-Sun: by reservation only

___ TASTINGS: 30 people

___ SIZE: 2 hectares

___ ANNUAL PRODUCTION: 9000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; SL



In the Colli Orientali in Ziracco di Remanzacco, the Casali Magnis farm was born in the 2000s from the founder's desire to return to his native places. Today, you can discover a small rural reality, characterized by a simple and familiar environment where you can share the territory's typical products (particularly wine, cured meats, cheeses, polenta and homemade bread). There is a lively atmosphere, with improvised musical moments, old vinyl records and jukeboxes. The underground cellar is evolving: from a hand press it has moved on to modern presses, from fibreglass to stainless steel and wood, from fresh wines to more mature and structured ones. You can taste Friulano Aitoc, Ribolla Gialla both sparkling and still, as well as Merlot, Cabernet and Nostran, the Refosco of the area. The grapes come from the vineyards owned in Prestento, Montina and Togliano. Respect for the environment and the genuineness of the product have established themselves in a virtuous crescendo. Vineyards are treated manually, herbicides and harmful products are banned. In the cellar, processes are minimal, and tradition and rhythms guided



by nature prevail. The cellar has two rooms and a large covered outdoor space suitable to accommodate up to 60 people. You can easily reach it by car, on foot and by bike, taking advantage of the cycling routes that reach the estate: the "4 anei dal Nord n°3 - Dei 4 pioppi"

PRODUCTS

WHITE WINES: Friulano, Ribollution, Verduzzo.

RED WINES: Merlot, Cabernet Franc, Nostran.

PARKLING WINES: Ribolla gialla.

OTHER PRODUCTS: honey, cold cuts, cheese, vinegar.



Remanzacco
Via Pasini Vianelli, 9 - Fraz. Orzano
33047 Remanzacco UD
T. 0039 0432 649 258
T. 00 39 345 144 3594 (Osteria Malina)
info@vignedelmalina.com

Vigne del Malina

🕒 Mon-Fri: 10-14 / 17-21; Sat, Sun: 10-14

Extraordinary openings: on holidays
of January 6th, April 25th, May 1st, June 2nd,
November 1st open: 10-14

___ COVERS: 40 standing; 80 seated

___ TASTINGS: by reservation only

___ VISITS: by reservation only

___ SIZE: 10 hectares

___ ANNUAL PRODUCTION: 45.000 bottles

___ RESTAURANT: Osteria Malina

___ LANGUAGES: EN; ES



Vigne del Malina is a winery that, for three generations, has been dedicated to producing wines that are aged and refined over a long period of time. Each stage of winegrowing, from pruning to harvesting and lastly to vinification, is performed in a specific way to safeguard and guarantee the longevity of the final product. Every step of the process is carried out on site, using only grapes from the 10 hectares of the estate's organically cultivated vineyards in Orzano. The vines grow in the former bed of the Malina torrent, the name and symbol of the winery. Here, our vines breathe and enjoy biodiversity, also thanks to the synergy with the honeybees that forage in these fields and help constantly monitor the health of the farm. We are in the heart of the Grave district, characterised by an alluvial and stony soil ("grave" is the term used in the Friulian language to refer to gravel and stones). The climate is marked by significant temperature jumps as well as by the constant presence of winds. These lands foster wines that possess great structure and an ability to constantly evolve and grow by developing unique organoleptic characteristics. The Estate is located in Pasini Vianelli and

has its headquarters in the Villa of the same name. It is used as a hospitality venue dedicated to wine tasting, guided tours, casual dining as well as special events.



PRODUCTS

WHITE WINES: Pinot Grigio, Chardonnay and Sauvignon.

RED WINES: Merlot, Refosco dal Peduncolo Rosso and Cabernet Franc.

DESSERT WINES: Pinot Grigio Ram, Chardonnay Aur, Sauvignon Aur.



Tavagnacco
Via Matteotti, 7
33020 Tavagnacco UD
T. 0039 0432 660 240
info@algrop.com

Ristorante Al Grop

Gourmet cuisine

① Thu-Mon: 12-14.30 / 19-22.30

Closed: Tue, Wed

PRICE RANGE: over € 40

COVERS: 150 seated

ACCOMMODATION: *Residenza Turistico*

Alberghiera La locanda del Grop

LANGUAGES: EN



A restaurant with a warm and familiar atmosphere, the Al Grop trattoria is located behind the magnificent centuries-old park of Villa di Prampero. In the summer you can eat on the terrace with a view of the park. The cuisine, a true bastion of the Friulian tradition, has made of asparagus its culinary emblem. Every Monday, in winter, boiled meats are served. The choice of wines is extensive and covers Friulian and Italian producers.



Tavagnacco
Via Ribis, 15/17 - Fraz. Adegliacco
33010 Tavagnacco UD
T. 0039 0432 575 335
T. 0039 338 346 0548
info@agriturismotonutti.it

Tonutti Vini e Vigneti

① Mon-Sat: 10.30-13.30/16.30-20;

Sun: 10.30-13.30

TASTINGS: 40 standing; 20 seated

VISITS: by reservation only

SIZE: 7 hectares with vines;

60 hectares cereals, lawns and woods

ANNUAL PRODUCTION: 20.000 bottles

ACCOMMODATION: *Agriturismo Tonutti*

LANGUAGES: EN



The company property, formerly owned by Count Florio, was purchased by the Tonutti family in 1912 and it is located at Adegliacco, by Tavagnacco, inside the Controlled Designation of Origin Grave area. The quality of the grapes obtained from these vineyards constitutes the cornerstone of their high-quality produce. And this is only made possible by a deep-seated respect for nature and the physiology of the plants.



The company implements treatments with low environmental impact and pruning techniques that give the vines a long healthy life. The wines thus obtained are more structured and balanced and allow one to fully appreciate the characteristics that the terroir gives to the grapes.

PRODUCTS

WHITE WINES: Friulano, Chardonnay.

RED WINES: Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso.

SPARKLING WINES: Ventisettesimo miglio - Brut from Chardonnay grape.

SWEET WINES: Lunatic from Verduzzo grape, Spirit Friulian grappa from mixed marc of the wines.



Udine
Via Artico di Prampero, 2
33100 Udine UD
T. 0039 0432 501 066
info@allatavernetta.com

Hostaria alla Tavernetta

Local cuisine

① Tue-Sat: 12-15 / 19-23.30

Closed: Mon, Sun

Seasonal closures: one week after Epiphany,
in January; the last two weeks of June

PRICE RANGE: € 30-40

COVERS: 90 inside; 40 outside

LANGUAGES: EN; DE



Opened in 1950 in the annexes of the 18th-century Palazzo di Prampero, the Hostaria alla Tavernetta has absorbed its owners' eclectic personality. The hospitality of the family is one of the strengths of the establishment, which can count on Roberto



Romano's experience, the grace of Giuliana Petris and, more recently, the enthusiasm of her son Matteo, who is a sommelier. Their management, which started in 2003, immediately made the restaurant one of the most welcoming establishments in the city centre of Udine. The cornerstone of

the restaurant is the local territory with its excellent speciality products. Great care for quality, a preference for seasonal food and the enhancement of traditions through an attitude of openness towards interesting influences, are values the family shares with chef Eddi Riotto. The cellar offers a substantial choice of wines, particularly local ones that suitably accompany and highlight the quality of the dishes. We are open on all public holidays and every day preceding them. Open on Epiphany, Easter and Christmas (set lunch menu only), New Year's Eve (a la carte lunch, set dinner menu). Seasonal closures: one week after January 6. One week on either side of August 15, the Ferragosto public holiday.



Udine
Viale Tricesimo, 276
33100 Udine UD
T. 0039 0432 545 096
hotel@ladimore.it

Il Fogolar Là di Moret

Gourmet cuisine

① Mon: 19.30-22; Tue-Sat: 12-14 / 19.30-22

Sun: 12-14

PRICE RANGE: over € 40

COVERS: 70 inside

ACCOMMODATION: Hotel Là di Moret

LANGUAGES: EN; DE



Since 1905, the Marini family—now in its fifth generation—has preserved and renewed an address that in Friuli Venezia Giulia has become a benchmark for the quality of cuisine and hospitality: Ristorante Fogolar. An intimate dining room gathered around the fogolar, an authentic symbol of warmth and conviviality in Friulian culture. Over a century of history and dedication to hospitality. In the kitchen, Chef Alberto Tonizzo rigorously interprets the dialogue between sea and hinterland through a careful selection of ingredients, enhanced by seasonality and a deep connection with the territory.



Udine
Via Rialto, 2
33100 Udine UD
T. 0039 0432 299 455
udine@lacompagniadelprosiutto.com

La Prosciutteria IE Udine

Local cuisine

① Mon-Sun: 7.30-24

PRICE RANGE: € 20-30

COVERS: 30 inside; 50 outside

LANGUAGES: EN



The Prosciutteria IE Dall'Ava Udine is a gem in the heart of the city. Set in a historic building on a pedestrian street in one of the most charming sites of Friuli, it is the ideal spot for any time of day, from breakfast to evening drinks. Here, you can enjoy the



famous PDO Prosciutto di San Daniele, accompanied by a wide selection of local dishes, cocktails, and aperitifs. For an even richer experience, just a short walk away is the Piccolo Bar, offering over 150 wine labels and delicious tapas for a complete food and wine experience.



Udine
Via Piave, 2/A
33100 Udine UD
T. 0039 0432 216 45
osteria-aquilanera@hotmail.com

Osteria Aquila Nera

Italian cuisine

① Mon, Tue, Thu-Sat: 12-14.30/19-22.30

Closed: Wed, Sun

__ PRICE RANGE: over € 40

__ COVERS: 22 inside; 24 outside

__ LANGUAGES: EN; DE



Osteria Aquila Nera was founded in spring 2011 by Luca and Patrizia Masarotti, driven by their passion for hospitality and cuisine. The restaurant stands out for its warm and welcoming atmosphere, where



every detail is carefully designed to make guests feel truly at home. Its philosophy is based on high-quality fresh ingredients, attentive customer care, seasonal menus that change every five weeks, and a rich selection of local wines served also by the glass. The cuisine, created by Chefs Jacopo and Samuele Candelo, celebrates Friulian tradition, seasonality, and respect for excellent raw materials. Together with their team, Luca and Patrizia create an enjoyable dining experience focused on good food, comfort, and well-being.



Udine
Via Valvason, 4
33100 Udine UD
T. 0039 0432 508 982
info@vitellodoro.com

Vitello d'Oro

Gourmet cuisine

① Thu-Mon: 12-14/19-22; Wed: 19-22

Closed: Tue

Summer time: Mon: 12-14/19-22;

Tue, Wed: 19-22; Thu-Sat: 12-14/19-22

Closed: Sun

__ PRICE RANGE: over € 40

__ COVERS: 50 inside; 50 outside

__ LANGUAGES: EN; DE; FR



The Vitello d'Oro restaurant, a landmark on the city's gastronomic scene, is located a few metres from Piazza San Giacomo. Its premises occupy an early 19th-century house nestled against the second town wall, dating back to the 13th century. The chef, Massimiliano Sabinot, creatively revisits the seafood tradition of the establishment, with some revived Friulian dishes that reflect the uniqueness and special qualities of the territory. The selection of regional, national and international wines is outstanding. A recent renovation has brought to light some historic details and given the four dining rooms a contemporary, warm and elegant



atmosphere, with an old "fogolar", or hearth in the local dialect, as the centrepiece. In summer, it is possible to eat outdoors in the cosy garden.



Influenced by the traditions of the nearby former Yugoslavia and the cultures of the people once part of the Austro-Hungarian



Empire, **Trieste** offers visitors the splendour of a city of unique beauty but also a territory ready to fill you with delight. With its varied selection of local dishes and delicious produce from the Adriatic Sea and up to the wild and natural hinterland, you can



sample real quality, such as the locally produced **Tergeste PDO extra virgin olive oil**.



The historical cafés in the centre and the typical **Trieste buffets**, where you can taste specialities such as **porcina** or **prosciutto cotto with horseradish**



and mustard, are definitely worth a visit. Around the city, the rocky limestone plateau of the **Karst** offers a spectacular landscape with remarkable naturalistic plants and wildlife. This area produces



red wines of character such as **Teran**, and whites with great minerality like **Vitovska** and **Malvasia**. Also in this vicinity is the quaint and beautiful village of **Prosecco**, linked to the



territorial designation of the DOC wine district of the same name. A trip to the Karst must include a visit to an **osmize**, traditional places, often an extension of private homes, where you can enjoy wine and locally cured meats and cheeses – such as **Jamar** – all produced on site. Typically they also sell fresh boiled eggs, olives and mouth-watering pickled goods like aubergine, tomatoes and peppers, as well as exquisite homemade cakes.

Trieste and its territory, a gastronomic paradise





Duino-Aurisina
Loc. Malchina, 58/A
34011 Duino Aurisina TS
T. 0039 333 935 2809
T. 0039 040 290 7049
info@pipan-klaric.it

Azienda Agricola Pipan Klaric

🕒 Mon-Sun: 11-22

— ACCOMMODATION: *Encanto Farmhouse*
and Private Spa

— LANGUAGES: EN; ES; SL



Green oasis in the heart of the Trieste Karst, a short distance from the sea and with the mountains behind it, Pipan Klaric is a farm that produces excellent wines from the grapes of the vineyards of the property that extend for about two hectares on the border between Italy and Slovenia. In 2010 the company opened its doors to the public proposing itself as an osmiza and, two years later, also as an agritourism: a relaxing corner where you can taste simple and genuine typical



products of the territory, accompanied by a good glass of wine.

PRODUCTS

Homemade salami, cheese and wine.



Monrupino
Loc. Rupingrande, 49
34016 Monrupino TS
T. 0039 349 365 0761
milicwine@gmail.com

Damijan Milic

🕒 Mon-Sun: by reservation only

Osmiza also open at Easter, late August
and October

— TASTINGS: *15 people*

— SIZE: *2 hectares*

— ANNUAL PRODUCTION: *5.000 bottles*

— PRICE RANGE: *up to € 10*

— LANGUAGES: EN; DE; SL



In the Monrupino area, on the Karst of Trieste, Damijan Milic produces natural wines from indigenous grapes processed according to the principles of organic farming. In fact, they are “integrated pest management” certified, a guarantee of the use of natural methods in every phase of wine production. Traditional homemade cured meats produced from their pigs can also be sampled in their Osmiza.

PRODUCTS

Vitovska, Terrano, Malvasia Istriana.





Monrupino
Loc. Repen, 45
34016 Monrupino TS
T. 0039 339 714 2498
skabarwines@gmail.com

Skabarwines

🕒 Mon-Sun: by reservation only

___ TASTINGS: 80 people

___ SIZE: 3 hectares

___ ANNUAL PRODUCTION: 7.000 bottles

___ PRICE RANGE: over € 21

___ LANGUAGES: EN; SL; HR



As is the case with many farms in the Karst region, the history of Milos Skabar's estate in Monrupino, near Trieste, is deeply rooted in past generations. As early as the 19th century, Milos' great-great-grandfather had his own vineyards, vegetable gardens and livestock, mainly for subsistence. His father was a part-time farmer, but the real renaissance of the winery began in 2011 when Milos decided to follow his passion for the land. Moving away from conventional practices, he began producing terroir wines, carefully tending the vineyards and passionately raising pigs in the wild. In 2013, Milos opened an outlet, a traditional "osmiza", customary of the area surrounding Trieste. These spaces are typical of the Karst plateau between Italy and Slovenia, where wines and local products are sold and consumed directly from the cellars of the farmers who produce them. 2018 marked an important milestone with the bottling of the first bottles emblazoned with the IGT wine classification. Sparkling wines: Prosekar (glera, vitovska and malvasia) Whites: Vitovska, Monkolan - an amphora wine blend (vitovska, malvasia, glera and tocai), Red Malvasia: Terrano - an indigenous wine from the Karst region and Gruda - a blend of Merlot and Terrano.



PRODUCTS

SPARKLING WINES: Prosekar - glera, vitovska e malvasia.

WHITE WINES: Vitovska, Monkolan - an orange wine blend (vitovska, malvasia, glera and tocai), Malvasia.

RED WINES: Terrano.



Muggia
Strada delle Saline, 30
34015 Muggia TS
T. 0039 040 232 306
info@birracampagnolo.it

Birra Campagnolo

🕒 Tue, Thu: 15-22; Fri, Sat 12-23

Closed: Sun, Mon

___ TASTINGS: 40 people

___ ANNUAL PRODUCTION: 15.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN



Birra Campagnolo founded in 2007 in Muggia, Trieste, is the result of a love affair with beer and a fascination with the whole production process. The Campagnolo brothers, with their expertise in industrial automation, decided to start this business after a trip to Denmark that would change their lives forever. From the beginning, the intention was to create a quality product, using only the best selected ingredients and always paying the utmost attention to detail. To honour of the town where it is produced, the Brewery has paid homage to the Bora, the name of the strong "wind" which the beers have been named after. Neither filtered nor pasteurized these beers are distinguished by quality raw ingredients, lengthy maturation, fermentation in the bottle and ageing at a controlled temperature. One of the speciality beers "Capriccio di Bacco" is made from a mixture of barley and grapes. Each September the brothers select the grapes from a local producer to create a unique product of the highest quality. A contrast of flavours and aromas yet perfectly harmonious making this beer intense and balanced on the palate. The company has a taproom and a large furnished garden for tastings, where beers are combined with typical local products.



The beer can also be purchased in bottles in two different sizes in the attached shop. Another speciality product is the hand-made pitchers produced in their internal ceramic workshop.

PRODUCTS

Weizen Bora Ciara, Pils Borin, Special Red Monaco Bora Scura, ALE red double malt Neverin, Ceca Refolo, ALE light double malt IPA Striga, Light with honey Millefiori, Special barley and grape must Capriccio di Bacco.



Muggia
Loc. Pisciolon, 37
34015 Muggia TS
T. 0039 348 611 0712
bruno.lenardon@hotmail.it

Lenardon Bruno

🕒 Mon-Sat: 9-12 / 15-18

Closed: Sun

___ TASTINGS: 10 people by reservation only

___ SIZE: 2 hectares of vineyards;

1.5 hectares of olive grove

___ ANNUAL PRODUCTION: 8.000/9.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; SL

The location of the Lenardon farm is ideal for growing olives and vines thanks to the very favourable microclimate created by the combination of the cold winds of the Karst plateau, the sea breeze from the Gulf of Trieste, and the warm sun of Istria. The Estate was established by the Lenardon family over 100 years ago, and it features two hectares of vineyards and one and a half hectares of olive groves on flysch soil, terraced with typical dry stone walls. The climate is characterised by rainy seasons alternating with long periods of drought swept by the Bora winds. The farm lived through a significant historical event, recently documented by National Geographic, that took place when the London Memorandum of 5th August 1954 was signed, dividing the house into two parts, one belonging to Italy and the other to Yugoslavia; it was not until 1956 that the house was fully annexed to Italy. All the work involved in creating our products is captured in the sentence: "If oil is made by nature, wine is made by man". The vines include Malvasia Istriana, Refosco Nostrano and Peduncolo Rosso, white and yellow Moscato and the extremely rare Moscato Rosa di Parenzo; all the wines produced are monovarietal, dry, vinified and aged only in stainless steel barrels to preserve the characteristics of the local vine without adding the texture



of wood. All these wines feature balance, harmony, elegance, finesse, fragrance and pleasantness. The farm produces two types of extra virgin olive oil: a 100% monovarietal oil made from Bianchera, an indigenous variety from the province of Trieste, and one created from five olive cultivars, Bianchera, Carbona, Leccino, Pendolino, and Frantoio, which is certified as TERGESTE PDO.

PRODUCTS

WHITE WINES: Malvasia IGP Venezia

Giulia, Aurum.

RED WINES: Refosco IGP Venezia Giulia.

Elysium.

OILS: Tergeste DOP, Bianchera.



Ronchi dei Legionari
Piazza San Tommaso 18
34077 Ronchi dei Legionari
T. 0039 334 619 1835
marco.barducci@vinibarducci.it

Barducci

🕒 Mon, Wed: 16-18.30

Tue, Thu-Fri: 9.30-12.30 / 16-18.30

Sat: 9.30-12.30 / 14.30-19

___ TASTINGS: 10 people

___ SIZE: 18 hectares

___ ANNUAL PRODUCTION: 1000 hectolitres

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; DE



The history of the Azienda Agricola Barducci began in the 1950s when Carlo, originally from Florence, purchased some land to grow fodder for his trotting horses. The gravelly and clayey nature of the soil, however, drove first him and then his son Franco to plant vines, a crop suited to this area on the ancient beds of the Isonzo River. The third generation of the Barducci family, siblings Enzo, Giancarlo and Annarita, overhauled the business by bottling the wine and creating a label that is 'close to the heart' of the local community. Today, the winery is being handed over to the fourth generation with Marco and Maria Carla who, after experiences abroad working in other sectors, have decided to return home with the aim of opening up the business and the typical frasca to international tourism.

PRODUCTS

WHITE WINES: Chardonnay, Pinot Grigio,

Bianco (by Friulano grapes), Malvasia.

SPARKLING WINES: Ribolla Gialla.

RED WINES: Cabernet Franc, Refosco dal

Peduncolo Rosso, Merlot.





Ronchi dei Legionari
Via Mitraglieri, 2
34074 Ronchi dei Legionari GO
T. 0039 0481 786 802
info@doville.it

Do Ville

🕒 Mon-Fri: 9-17

Sat, Sun: by reservation only

___ TASTINGS: 12 people

___ SIZE: 20 hectares DOC Isonzo

___ ANNUAL PRODUCTION: 100.000 bottles

___ PRICE RANGE: € 11-20

___ LANGUAGES: EN; DE; SL



Do Ville is a name that dates back to the golden age of Aquileia, when the region was one of the most important strategic ar-



eas of the Roman Empire. Indeed, between Ronchi dei Legionari and Terzo di Aquileia there was a series of Praedia, ie fertile agricultural villas inhabited and governed by freedmen; these people were esteemed by the Roman patricians for their shrewd administration and the excellent quality of the wine they produced. Historical traces of two

of these villas have been found near San Polo and Vermegliano: the vineyards grow right in this area and the name 'Do Ville' reinforces their colours. With the aim of underlining the declared and lasting bond with the roots of tradition that makes Friulian wines noble, the name of the winery legitimately boasts knowledge and respect for the purest art of wine-making. Visiting the winery is an informal and convivial experience: you will be told about the business starting from the vineyard and ending in the cellar, with the chance to taste the fruits that nature offers in season. Three types of tastings are available.

PRODUCTS

WHITE WINES: Giuliano (Friulano), Malvasia Istriana, Chardonnay, Sauvignon, Pinot Grigio.

ROSÈ WINES: Cabernet Sauvignon.

RED WINES: Merlot, Cabernet Sauvignon.

OTHER PRODUCTS: Oil EVO



San Dorligo della Valle
Loc. Aquilinia, 420
34018 San Dorligo della Valle TS
entrata da Via Flavia di Aquilinia
T. 0039 338 918 6872
bianchera@yahoo.it

Fior Rosso 1823

🕒 Mon-Sun: 9-18

___ TASTINGS: 55 standing; 25 seated

___ VISITS: 55 people

___ LANGUAGES: EN; DE



Discover Fior Rosso 1823, a leading producer of extra virgin olive oil made from the finest varieties of olives, including the P.D.O. TERGESTE and the indigenous Bianchera of Trieste. Based in San Dorligo della Valle, in the Province of Trieste, Adriana Zeriul's



company embodies tradition and a passion for high-quality oil production. With a medium-intense fruity aroma of artichoke, almond, and tomato, and a unique balance of bitter and spicy flavours, Fior Rosso 1823 has won numerous awards. This olive oil is a sensory experience that transforms any dish, perfect for both Mediterranean and continental cuisines. With their own olive trees and a direct relationship and commitment to consumers, Fior Rosso 1823 guarantees purity and quality in every drop.

PRODUCTS

Tergeste PDO extra virgin olive oil, on request wine, cheese, cold cuts.



San Dorligo della Valle
Loc. Dolina, 528
34018 San Dorligo della Valle TS
T. 0039 348 306 3298
posta@radokocjancic.eu

Kocjancic Rado

- ① Mon-Thu: by reservation only; Fri: 17-20;
Sat: 17-20 by reservation only
- ① Tastings and the shop are available
Fri, Sat: 17-20
- ___ TASTINGS: 50 people
- ___ VISITS: by reservation only
- ___ SIZE: 5 hectares DOC Carso,
3 hectares DOP Tergeste
- ___ ANNUAL PRODUCTION: 18.000 bottles
- ___ PRICE RANGE: € 11-20
- ___ LANGUAGES: EN; DE; SL; HR



Set on the last marl stony hill at the gates of Trieste, overlooking the sea and battered by winter bora winds and docile summer sea breezes, this family-run farm produc-



es Controlled Designation of Origin Carso wines and Protected Designation of Origin Tergeste extra virgin olive oil. Here ancient vines are grown and wine is not only a pleasure to taste but also culture and millenary tradition. All the production of Kocjančič Rado is organic and takes place according to the laws of nature: in both vineyards and olive groves no chemical treatment is carried out; in the same way, even the processes in the cellar are completely natural

and there is no extreme or boosted clarification fermentation. All wine production is linked to the native varieties of Trieste, such as Vitovska, Istrian Malvasia, a white blend from centuries-old vineyards, a local red blend and, the best vintages for some reserves. For oil, the main production is of two native varieties, Belica-Bianchera (Slow food presidium) and Buga. In addition to a blend of old local varieties.

PRODUCTS

WHITE WINES: Vitovska, Malvasia Istriana, Brežanka - Hundred-year vineyard, Pasik - passito di Moscato giallo and Brika - spumante ancestral method.

RED WINES: Krogle - refosco grapes, merlot and piccola nera and Refosco riserva.

Olio EVO Belica - PDO and Presidio Slow Food Belica - Bianchera Tergeste Olive Oil, Buga and Blend - an olive blend of autoctonous varieties.



San Dorligo della Valle
Loc. Bagnoli della Rosandra, 546
34018 San Dorligo della Valle TS
T. 0039 346 759 0953
info@parovel.com

Parovel Vigneti Oliveti 1898

- ① Mon-Thu: by reservation only;
Fri, Sat: 11.30-18
Closed: Sun
Tastings Thu-Sun
May, June, July: from the first Thursday
of the month visit our traditional Osmiza,
opening hours 11:00-22:00

- ___ TASTINGS: 50 people
- ___ SIZE: 15 hectares
- ___ ANNUAL PRODUCTION: 45.000 bottles
- ___ LANGUAGES: EN



Passion for our land and its fruit, both grapes and olives, has been passed down the generations in the Parovel family, a long-standing winemaking and olive growing family of Slovenian descent. The business is located at the foot of the Rosandra-Dolina Glinščice valley, just a few minutes from Trieste, where millennia ago the Karst Plateau sank towards Istria forming the canyon through which the Rosandra River



flows. Thanks to the favourable position of the land, the variety of vines, the inherent qualities of the soil and the temperate climate, this area produces a wine with ideal characteristics of longevity. The grape varieties cultivated by the Parovel family since 1898 are native to the Carso-Kras DOC wine district: these include the sapid Vitovska, the aromatic Istrian Malvasia, the fresh Glera, the tart and colourful Terrano,

and the authentic and structured Istrian Refosco. If you feel ready for a journey through taste, local culture, nature and people, then you are invited to the winery to experience two different worlds: that of wine and that of olive oil, the Karst on one hand and Istria on the other. They offer tasting experiences involving indigenous DOC Carso wines and DOP Tergeste extra virgin olive oils, that you will be savouring in the peaceful setting of the Val Rosandra Nature Reserve, surrounded by the Karst Ridge. You will learn about generations of accumulated values, emotions, history and passion that characterise the land that the Parovel family call home: the "Pastini di Barde" fields, covered in olive groves and grape vines, are at the core of our farmland production. The south-facing terraces tell the story of the Mediterranean, of mature grapes and structured wines with great ageing potential. Please note: tastings only from Thursday to Sunday.

PRODUCTS

WHITE WINES: Onavè Barde vitovska, Malvasia istriana, Visavi Bianco.

RED WINES: Visavi Rosso Barde, Hodi Barde terrano, IMÀ Barde refosco Refosco dal Peduncolo Rosso.

SPARKLING WINES: Audace prosecco DOC Trieste, Visavi Spumante Barde cuvée of malvasia and glera prosecco method.



Savogna d'Isonzo
Via Brežiči, 22 - Loc. San Michele del Carso
34070 Savogna d'Isonzo GO
T. 0039 0481 882 488 / 882 005
T. 0039 331 984 6067
info@devetak.com

Lokanda Devetak

Gourmet cuisine

🕒 Wed, Thu: 19-23; Fri-Sun: 12-15 / 19-23
Closed: Mon, Tue

🕒 Summer opening times bar/osteria:
Sat, Sun: 10-22.30

___ COVERS: 60 inside; 15 outside

___ PRICE RANGE: over € 40

___ LANGUAGES: EN; DE; SL



The Devetak family, whose passion for hospitality has been passed down through five generations since 1870, lives in the town of San Michele del Carso, once a battlefield of



World War I. Avguštin Devetak and his wife Gabriella, together with their daughters Sara, Tatjana, Tjaša and Mihaela, now run a restaurant with a seasonal menu and a wine cellar carved out of stone containing 12,000 bottles from all over the world. They also have a tavern where they serve frugal meals and a farm where they produce jams, syrups, nectars, pickled foods and honey. Since 2007, visitors have had the unique opportunity to stay in one of the 8 rooms furnished in the old Karst style but also equipped with all modern comforts. The establishment has been featured on the Slow Food Chiocciola list since the 1990s. It was also awarded the Michelin Green Star in 2023.



Sgonico
Fraz. Samatorza, 21
34010 Sgonico TS
T. 0039 040 229 326
T. 0039 347 478 1748
info@colja.eu

Colja Jozko

🕒 Fri-Sun: 12-22.30

Closed: Mon, Tue, Wed, Thu

___ VISITS: by reservation only 70 people

___ SIZE: 3 hectares

___ ANNUAL PRODUCTION: 10.000 bottles

___ ACCOMMODATION: Colja Jozko Farmhouse

___ LANGUAGES: EN, DE, SL



The Colja Jozko farm is located in the Controlled Designation of Origin Friuli Carso area, a few kilometres from the sea and Slovenia, in the small village of Samatorz. Here cured meats, vegetables and wines obtained from native vines are produced and sold and refined in an impressive



cellar dug into the rock, a place that gives the wine an ideal aging environment with a stable temperature. Vine cultivation is part of the history of this company, which has chosen to modernize, with strictly natural processes, the proven methods of the

local tradition by introducing new systems of planting native vines, such as Vitovska, Malvasia and Terrano, and cutting-edge winemaking criteria. The agritourism offers a healthy and genuine cuisine, made with of its own produce. The premises, in a quiet area surrounded by greenery, is the ideal starting point to discover the Trieste Karst, walk in the woods, go hiking enjoy bike or mountain bike rides and visit caves (Grotta Gigante, Grotte di San Canziano, Grotte di Postumia), sinkholes and relics of the First World War.

PRODUCTS

WHITE WINES: Vitovska, Malvasia, Woman Vision, Sauvignon.

RED WINE: Terrano.

SPARKLING WINES: JC Brut.



Sgonico
Via Sagrado, 1
34010 Sgonico TS
T. 0039 040 229 6672
info@ostrouska.it

Ostrouska

Farmhouse

① Mon-Fri: open by reservation only

Sat, Sun: 10-22

Only groups of at least 20 participants
are accepted on open days by advance
booking

___ TASTINGS: 60 people

___ LANGUAGES: EN



The family-run Ostrouska farm has been providing accommodation since 1986. Located in Sagrado, in the heart of the Trieste Karst, it is an excellent starting point for hikes and mountain bike rides with nearby important tourist destinations such as the Giant Cave, the Karst House, the Karst botanical garden and the reserve of



Mount Lanaro. It is also an ideal base for those who just want to relax surrounded by greenery, enjoying a beautiful view of the sea, among wholesome food and excellent wines.

PRODUCTS

Local wines, vegetables, cured meats and meat from our own production.



Trieste
Via dei Capitelli, 5/A
34121 Trieste TS
T. 0039 040 260 2329
info@al-petes.com

Al Petes Vino e Cibo in Città

Gourmet cuisine

① Tue-Sat: 19.30-23

Sun: 12.30-14.30 / 19.30-23

Closed: Mon

Public holidays always open

(e.g. Christmas, Easter, New Year, etc.)

___ PRICE RANGE: over € 40

___ COVERS: 60 inside

___ ACCOMMODATION: Hotel James Joyce

___ LANGUAGES: EN; DE; HR



Since 2012, the restaurant, located at the heart of Trieste's Old Town, has been welcoming guests in its spacious interiors and, in summer, on its charming terrace, tucked away among the houses of Cavana. The cuisine is based on tradition, yet it continues to experiment with new ideas that the chef is happy to share with the customers. On our menu, you will find some of Trieste's old time favourite dishes, that are a fixture of side by side with more contemporary and modern recipes that use traditional ingredients in new ways. The Chef and his brigade love experimenting with new ideas, with a



special eye for the quality of the raw ingredients and the preparation and cooking techniques.



Trieste
Via Cesare Battisti, 18/A
34125 Trieste TS
T. 0039 040 203 5357
info@caffesanmarco.com

Antico Caffè San Marco

Gourmet cuisine

① Mon-Thu: 8.30-22.30; Fri, Sat: 8.30-23.00

Sun: 9-21

The times indicated refer to the restaurant

___ PRICE RANGE: € 30-40

___ COVERS: 60 inside; 60 outside

___ LANGUAGES: EN; DE; ES; SL; FR; GR



It is not the oldest but perhaps the most authentic of Trieste's historic cafés. Inaugurated in 1914, the Antico Caffè San Marco has preserved the atmosphere and furnishings of the early twentieth century Trieste while remaining contemporary.



A perfect setting where a contemporary catering offer can enhance the territory's products: restaurant, pastry shop, and an exciting wine shop to discover Trieste's peculiarities also through the senses.



Trieste
Piazza Attilio Hortis, 3
34123 Trieste TS
T. 0039 040 301 460
buffetsiorarosa@gmail.com

Buffet Siora Rosa

Italian cuisine

① Mon-Sun: 10-22

Closed: Mon

PRICE RANGE: € 20-30

LANGUAGES: EN; DE



Buffet Siora Rosa is a historic establishment in Trieste, founded in 1921. Located in the heart of the city, it is known for its traditional local dishes, such as boiled meats and other typical specialties. The



warm and familiar atmosphere, along with the quality of the food and genuine service, makes this spot perfect for anyone looking to dive into local culinary culture with a touch of added history and tradition.



Trieste
Via Roma 24 B
district Borgo Teresiano
34132 Trieste TS
T. 0039 340 608 6977
shop@contimetrieste.it

Còntime Trieste

Wine bar

① Tue-Sat: 10-12.30 / 17-21

Sun, Mon by reservation only

TASTINGS: 25 people

LANGUAGES: EN; DE; ES; SL; FR



Located in the beating heart of Trieste, Còntime is the only "Local Urban Wine Shop" that offers an unparalleled tasting experience of the Karst region of Trieste as well as other typical products. Here, visitors can create their own food and wine souvenirs by choosing from 100 wine labels, produced anywhere between Muggia and Sistiana (including sparkling wines and the underwater Prosecco DOC Trieste), Tergeste PDO extra virgin olive oils, liqueurs, bitters, gin, Karst cheeses and cold cuts, jars of honey and fruit preserves from the Province of Trieste. The Còntime tasting experience, perfect for a quick snack or an aperitif, is a journey



you undertake under the guidance of a Storyteller, whose tales will make of every visit an unforgettable experience.



Trieste
Via Dante, 2/B
34100 Trieste TS
T. 0039 040 637 838
eppingercaffe@gmail.com

Eppinger Caffè

Italian cuisine

① Mon-Sun: 07-21

Closed: Sun in Summer

PRICE RANGE: € 20-30

COVERS: 50 inside; 60 outside

LANGUAGES: EN; DE; SL; HR



Established in 1848, this bar in Trieste boasts a long and ancient tradition of pastries and coffee, reinventing and reinterpreting recipes right up until today. The patisserie is



a landmark in the pedestrian area between the Roman Theatre and the sea, not far from the first historic shop. A space on the first floor is dedicated to sharing, sipping tea while chatting with friends, whilst in the middle of the room, the large white table seals this moment of communion, of being together. Enjoy a delicious Sunday brunch with a generous menu of fresh and authentic dishes. Eppinger Caffè is a place of conviviality: aperitifs, lunches, meetings, exhibitions, conferences or simply a place to enjoy a coffee.



Trieste
Piazza Unità d'Italia, 2
34121 Trieste TS
T. 0039 040 760 011
harrys@duchidaosta.com

Harry's Restaurant & Dehors

Gourmet cuisine

① Mon-Sun: 12-14.30 / 19-22

PRICE RANGE: over € 40

COVERS: 60 inside; 60 outside

ACCOMMODATION: Grand Hotel

Duchi D'Aosta

LANGUAGES: EN; DE; ES; FR



The renovated Harry's Restaurant & Dehors at the Grand Hotel Duchi D'Aosta celebrates the classics of Trieste tradition, revisiting them with an innovative touch. This is a rediscovery of iconic dishes in a new light, where creativity is combined with fine-quality ingredients in a fusion of flavours and techniques. The aim is to offer a gastronomic experience that satisfies even the most sophisticated palates, while maintaining a strong connection with the



local area and culinary traditions. What's more, our menu always includes a rich and varied selection of vegetarian dishes, but also pescetarian and fruitarian options, also attentive to the requirements of different food intolerances.



Trieste
Via Malcanton, 10
34121 Trieste TS
T. 0039 040 241 0719
hostaria.malcanton@gmail.com

Hostaria Malcanton

Italian cuisine

① Wed-Mon: 11-15.30/18-23.30

Closed: Tue

closed for holidays 6 to 22 November
and 15 to 27 February

PRICE RANGE: € 30-40

COVERS: 55 inside; 35 outside

LANGUAGES: EN



A few metres from Piazza Unità d'Italia, Hostaria Malcanton, offers typical dishes of the Italian maritime tradition and Trieste gastronomy, redesigned in a more modern key in a warm and informal environment. The main courses are made with fresh and zero kilometre products while the proposal of second courses varies according to



the catch of the day. The cakes are strictly homemade, prepared with local raw ingredients. The wine list offers a careful selection of whites and reds from Friuli Venezia Giulia.



Trieste
Fraz. Contovello-Kontovel
34017 Trieste TS
T. 0039 347 993 3778
klin.karst@gmail.com

Klin

① Mon-Sun: 10 people by reservation only
with 2 days' notice

TASTINGS: 10 people

SIZE: 0,2 hectares

ANNUAL PRODUCTION: 2.000 bottles

PRICE RANGE: over € 21

LANGUAGES: EN; ES; SL; HR

My name is Katrin Štoka, the owner and driving force behind my young (as of June 2018) and very small farm - "Klin", located in Contovello-Kontovel, a village on the ridge line between the Karst and the Gulf of Trieste. I am a wine grower and winemaker, a sommelier and I am deeply in love with nature and sustainability. I don't produce only wine, but I also grow vegetables, fruit and herbs. In my vineyards overlooking the sea, I organise tastings and wine experiences, also in conjunction with associations/bodies and other local farms. Our winery and vineyards are located in a context of heroic

viticulture on terraced vineyards, between the Karst ridge and the sea. A glass of wine, the earth, the sea breeze, the view - let the emotions move you. Please note: book the tasting at least two days in advance.

PRODUCTS

Jess, ancestral method: a naturally sparkling extravagant wine, the real "prosecco of Prosecco" Mira el Mar, A refined metodo classico, millesimato with at least 12 months on the lees, BiancoViktor, macerated white: a charming and genuine "orange wine" RossoViola, headstrong red: alcoholic fruit juice from red soil.





Trieste
Via San Lazzaro, 9
34122 Trieste TS
T. 0039 040 260 7179
odioilbrodots@gmail.com

Odio Il Brodo

Italian cuisine

⌚ Winter: Tue-Sat: 11-22; Sun: 10-16
Closed: Mon
⌚ Summer: Mon: 18-23; Tue-Sat: 11-22
Closed: Sun
— PRICE RANGE: up to € 20
— COVERS: 45 inside
— LANGUAGES: EN; DE



Andrea Natali from Trieste, who has been a chef for 15 years between Italy and Canada, is the creator of the innovative formula of “Odio il Brodo”: a chicken bistro with genuine food and always fresh and crispy chicken. This food is served in a new way, thanks to experiments with cooking times and unexpected combinations. At Odio il Brodo, you can enjoy fried potatoes and desserts, tasty sandwiches, tacos, burritos, quick meals, side dishes, delicious desserts, breakfasts and aperitifs. A lavish brunch is also offered every Sunday.



PRODUCTS

0 km products, craft beers, 4 types of wine.



Trieste
Molo Venezia, 1
34123 Trieste TS
T. 0039 040 322 9296
pier@pierts.it

Pier

Italian cuisine

⌚ Mon-Sun: 11.30-15.30 / 18.30-22.30
— PRICE RANGE: € 20-30
— COVERS: 70 inside; 100 outside
— LANGUAGES: EN; DE; ES



Pier is an exclusive restaurant located on the beautiful seaside terrace of the Molo Venezia in Trieste, where you can enjoy a spectacular view of the entire Gulf of Trieste. It offers a multi-sensory culinary experience,



thanks to the emphasis placed on fresh products, almost exclusively sourced from the Region, and to the refined cuisine provided by the chef, all of which can be paired with a selection of wines and cocktails designed to accompany each dish. Ideal for smart dinners or events, the restaurant combines refined flavours with a stunning seaside ambience, making each visit truly unforgettable.



Trieste
Piazza Attilio Hortis, 7
34124 Trieste TS
T. 0039 040 300 633
T. 0039 347 393 4467
info@aifiori.com

Trattoria Ai Fiori

Gourmet cuisine

⌚ Mon: 19-22.30
Tue-Sat: 12.30-14.30 / 19-22.30
Closed: Sun
— PRICE RANGE: € 30-40
— COVERS: 40 inside; 40 outside
— LANGUAGES: EN; DE; ES; FR



Trattoria ai Fiori is a historic restaurant in Trieste overlooking the garden of Piazza Attilio Hortis, in the heart of the historic city, a few minutes from Piazza Unità. The interiors are simple and elegant while in the summer you can eat outdoors. Careful hospitality and the enhancement of raw materials are the strengths of the place. The cuisine offers traditional recipes, mainly of the sea, elaborated with creativity and a search for combinations that allow the taste of the fish to be enhanced by side dishes and spices chosen with wisdom. There are also meat proposals and the



vegetarian versions of the dishes. The wine list offers a careful selection: from the Trieste Karst to the Collio, from the Colli Orientali of Friuli to Slovenia and Croatia. There is no shortage of important wines from the national wine scene either.



With its diverse landscape, including beaches, river mouths and cliffs by the sea, the Adriatic coast of Friuli Venezia Giulia offers a wide variety of things to do for short breaks between excursions, whether you fancy taking a swim or strolling across the golden sands. The sea and lagoon



have an extraordinary selection of quality seafood and shellfish to offer.



From **spider crabs**, **scampi**, **lobsters**, **crayfish**, and **shrimp** on many of the menus in local restaurants,



to quality **sole**, **sea bass**, **striped** and **white sea bream**, **shi drum**, **flounder**, and **eel** all caught in the Upper Adriatic Sea and which need only the simplest preparation to maintain the very freshest



flavour. In the area of **Grado**, try the famous **boreto**, a fishermen's dish served with white polenta. Typical and delicious are also **anchovies** in batter - or **sardoni** - and **sardines**, fried or **in soar** (cooked in onions and vinegar). First dishes and starters with **clams**, **scallops**, **smooth**

clams and **mussels** are also favourites here. Our itinerary has no shortage of restaurants, bars and



osterias, to satisfy your desire for fresh fish, perfectly paired with delicious white wines from Friuli, whether by the sea, the lagoon or in the lush, surrounding countryside. It is waiting for you, just open these pages and... enjoy your meal.



Between the sea and the lagoon in the wake of the fishermen



Aiello del Friuli
Strada Provinciale, 126
33041 Aiello del Friuli UD
T. 0039 0432 836 488
palmanova@lacompaniadelprosiutto.com

La Prosciutteria IE Palmanova

Local cuisine

① Mon-Sun: 10-20

Closed: Easter, Christmas, New Year's Day

PRICE RANGE: € 20-30

COVERS: 60 inside; 50 outside

LANGUAGES: EN;



The Prosciutteria IE in Palmanova is the perfect place for a break from shopping, just a stone's throw from this UNESCO World Heritage city. Whether you're stopping in for a mid-morning snack, an aperitif, or lunch, they offer sandwiches, pizza, main courses, Friulian specialities, and, of course, our signature PDO Prosciutto di San Daniele.



Aquileia
Piazza Pirano 12
33051 Aquileia UD
T. 0039 324 623 9492
info@ritterdezahony.it

Barone Ritter de Záhony

① Mon-Tue: 10.00-13.00 / 15.00-19

Wed-Thu: 10.00-13.00 / 15.00-21

Fri-Sat: 10.00-13.00 / 15.00-22

Sun: 17.00-21

TASTINGS: 50 people

Tastings are held also at weekends,
by reservation only

SIZE: 57 Hektar. DOC Friuli,

DOC Friuli Aquileia, Prosecco

ANNUAL PRODUCTION: 35.000 bottles

LANGUAGES: EN; DE; ES; FR



With over 170 years of history behind them, the seventh generation of the Ritter de Záhony family lovingly continues the tradition, tending to the vines with



innovative methods and devoting great care to the different soil profiles, which give the grapes exceptional maturity, resulting in elegant wines with intense aromas. All vineyards are CEVIQ certified (Italian quality wine certification), which, beyond quality, is also a guarantee of commitment to environmental sustainability. In 2024, the company also opened the Ritter de Záhony Wine Bar and Gardens located in a 19th century rural building, a former wheat

mill, in Monastero di Aquileia. Surrounded by beautiful gardens, it overlooks the Natissa River with views of the entrance to the Via Sacra, the ancient river port of Aquileia. Inside the Wine Bar, you can see through the connecting iron and glass door to the cellar of the winery. Guests can enjoy wines from the Ritter de Záhony cellar, accompanied by a selection of local foods. The venue also hosts private wine tastings and aperitifs, which can be booked by e-mail or telephone for any day of the week.

PRODUCTS

WHITE WINES: Elvine (Chardonnay); Edda Cristina (Vino Bianco Aromatico da uve Palava); Amalie (Ribolla Gialla)

RED WINES: Manfredo (Merlot); Theodor (Pinot Nero); Hektor (Merlot-Riserva); Hektor (Cabernet-Riserva)

STRAW WINES: Nyar (da uve Pálava)

ROSÉ: Maví (da uve Rebo)

SPARKLING WINES: Brut Prosecco DOC

Ca'Tullio

🕒 Mon-Fri: 8.30-12.30 / 14-18;
Sat: 8.30-12.30
Closed: Sun
— TASTINGS: 60 tasting room and wine shop
80 people in taberna Romana
— SIZE: 40 hectares DOC Aquileia
40 hectares DOC Colli Orientali del Friuli
— ANNUAL PRODUCTION: 300.000 bottles
— LANGUAGES: EN; DE



The origins of the Ca'Tullio estate date back to the end of the 19th century, when the facilities were first built. In 1928 the agricultural business enjoyed a remarkable expansion thanks to the Tullio family. Ca'Tullio, an imposing and functional building arranged on four floors, was at the time



one of the most significant business activities in the area for the production of fruit, vegetables, vine rootstocks (Kober) and grains, but above all for the drying of tobacco. Around 1980 the company was taken over and experienced renewed momentum, but it was between 1994 and 1999 that it saw a true rebirth, when the entire complex was expertly renovated whilst preserving the charm of the original buildings, in one of the rare examples of applied industrial archaeology of Friuli Venezia Giulia. Today all the new production is centered entirely

around the cultivation of vineyards, located between the terroir of the Controlled Designation of Origin Friuli Aquileia and Friuli Colli Orientali areas. The Ca'Tullio wine cellar is available by reservation for guided tours and tastings.

PRODUCTS

WHITE WINE: Traminer Aromatico, Muller Thurgau, Friulano, Ribolla Gialla, Sauvignon, Chardonnay, Pinot Grigio.
RED WINE: Refosco dal Peduncolo Rosso, Pignolo, Merlot, Cabernet Franc.
SPARKLING WINES: Prosecco DOC Extra Dry, Prosecco Rosé Brut Millesimato, Ribolla Gialla Brut.
SWEET WINES: Verduzzo
GRAPPAS: Grappa Traminer, Grappa Refosco



Cocambo

🕒 Mon-Fri: 9-14; Sat, Sun: 9-18
— VISITS: by reservation only
— LANGUAGES: EN; DE; HU



Cocambo is a journey into the world of coffee, chocolate and all the delicacies



of artisan pastry making. The welcoming location includes workshops, café, shop and a course room. Here you will be able to observe coffee roasting, cocoa processing for chocolate production and interesting audiovisual routes. Cocambo organises group tours, for half-hour guided experiences and more demanding laboratory activities, and online courses.

PRODUCTS

Chocolate, coffee, ice cream, savory snacks, hot and cold drinks, fruit juices, typical sweets, jams.



La Colombara

Local cuisine

🕒 Mon, Thu: 11-15
Tue, Wed, Fri-Sun: 11-15 / 19-22.30
— PRICE RANGE: € 20-30
— COVERS: 70 inside; 40 outside
— LANGUAGES: EN; DE



The excellence, quality and variety of the dishes that can be enjoyed every day at the La Colombara restaurant are guaranteed by the management, i.e. the Aizza family, who pour their love and experience of seafood, typical of the nearby island of Grado, into their culinary creations. At the restaurant, you can find dishes that are primarily built around the freshest seafood from the Grado and Marano Lagoon



markets, complemented by homemade bread, pasta and desserts assembled from zero-kilometre raw ingredients coming from the Bassa Friulana area.



Aquileia
Piazza Capitolo, 17
33051 Aquileia UD
T. 0039 0431 919 592
info@pasticceriamosaico.com

Pasticceria Mosaico

🕒 Mon-Sun: 9-19

July to August daily 8-20

— VISITS: *by reservation only*

— LANGUAGES: EN; DE; HU



Pasticceria Mosaico in the city of Aquileia was founded in 1978 by Signora Alietta and Signor Mario. They started out in a small workshop, where they used to prepare traditional tarts and cakes for local hotels and restaurants. In 1992, the shop moved to Piazza Capitolo, in front of the Basilica, expanding into the world of chocolate, coffee and tea, and specialising in gluten-free, dairy-free and vegan cakes. 2011 saw the opening of the Saletta with 50 seats and an open chocolate workshop, offering courses for both adults and



children, as well as tasting sessions in the evenings. The pastry shop also has a mini coffee bean roasting facility, proving that it is constantly striving to produce everything it sells in-house: pastries, jams, ice cream, homemade bread sandwiches and coffee. Pasticceria Mosaico is famous for its Gubana, Presnitz and “DolceAquileia,” a cake inspired by ingredients used in Ancient Rome. Always riding the wave of innovation, the pastry shop has come up with this new project as of 2018, thus staying true to the everlasting promise of a truly unique experience in the world of chocolate and coffee.

PRODUCTS

Chocolate, coffee, ice cream, savory snacks, hot and cold drinks, fruit juices, typical sweets, jams.



Aquileia
Via San Zili 50/A
33051 Aquileia UD
T. 0039 333 947 8494
info@tarlao.eu

Tarlao Vignis in Aquileia

🕒 Mon-Sun: 9-22

— PRICE RANGE: € 11-20

— TASTINGS: 100 people

— VISITS: *by reservation only*

— SIZE: 7 ettari

— ANNUAL PRODUCTION: 36.000 bottles

— LANGUAGES: EN; DE; ES; RU



The Tarlao family has developed a wine philosophy that combines carefully enhancing the typical characteristics of the grapes with the contribution of generations of familiarity with the land and its products. In addition, the family has successfully sought to keep abreast with developments in oenological research. Grandfather Igino and father Sabino learned the art of cultivation directly in the fields, while Francesco studied oenology and boasts experience in the most prestigious wine-growing areas in the world, including Argentina and the United States, bringing home new knowledge and technologies. The art that Francesco and his family carry forward every day embraces both the legacy of centuries, but also the value of keen research in the field. Finally, the life of generations in the vineyards and the cellar, on the land and among the barrels, has accustomed their senses to the colours, smells and flavours of the wines they produce. They feel the wine and the grapes: with sight, smell, touch and taste. This is how they can rely on their senses to make wines.



PRODUCTS

WHITES WINES: Pinot Bianco, Malvasia, Sauvignon, Friulano, Traminer, Chardonnay, Uvaggio Bianco.
RED WINES: Merlot, Refosco.
SPARKLING WINES: Calende Metodo Classico



Aquileia
Via Beligna, 30/D
33051 Aquileia UD
T. 0039 340 004 9333
T. 0039 335 525 0582
vinibrojli@gmail.com

Vini Brojli

🕒 Mon-Sat: 9.30-12.30 / 15-19

Sun: by reservation only

Summer afternoon hours: 15.30-19.30

— COVERS: 120 standing; 60 seated

— TASTINGS: by reservation only

— VISITS: by reservation only

— SIZE: 15 hectares

— ANNUAL PRODUCTION: 60.000 bottles

— LANGUAGES: EN



The Vini Brojli winery has evolved in a cultural environment characterised by thousands of years of winegrowing tradition. In fact, the name Brojli derives from brogijlos, which, for the ancient people of Celtic origin who settled in the area, described the small plots of land near their homes that were cultivated with vines. This is the very same land where the ancient Romans produced wine for the aristocracy of Aquileia. A long agricultural history, a deep respect for local traditions, and a fertile and generous soil cultivated using natural techniques have made this estate a true benchmark for the surrounding area. The many types of wine produced here are characterised by high-quality grapes and a non-invasive vinification process: young, fresh wines that complement both local dishes and national delicacies. The family-run farm offers visitors the unique opportunity to sample its wines and visit the cellar in a rural atmosphere steeped in local traditions. The cosy "velarium" of the wine cellar, at the centre of a large garden offering views of the Patriarchal Basilica of Aquileia, is perfect for tasting events, a festive celebration or a relaxing time.



PRODUCTS

WHITE WINES: Friulano, Pinot Bianco, Riesling, Traminer Aromatico, Pinot Grigio, Chardonnay.

RED WINES: Merlot, Cabernet Franc, Refosco Refosco dal Peduncolo Rosso, Refosco Campo della Stafula.

SPARKLING WINES: Tracce Metodo Classico, Ribolla Gialla Brut.

DESSERT WINES: Verduzzo Friulano.

OTHER PRODUCTS Grappa, Refosco Grappa, Traminer Grappa, Traditional cold cuts



Aquileia
Via San Zili, 14
33051 Aquileia UD
T. 0039 333 863 2648
T. 0039 338 564 8301
info@vinipuntinaquileia.com

Vini Puntin

🕒 Mon-Sun: 9.30-18.30

— TASTINGS: 12 people;

wine and finger food

— VISITS: by reservation only

— SIZE: 7,5 hectares of arable land and 4,5 hectares of certified organic vineyard

— ANNUAL PRODUCTION: 25.000 bottles

— LANGUAGES: EN; DE



Nurturing four hectares of vineyards with passion and producing wines that are a faithful expression of the extraordinary Aquileia DOC territory has always been the work of Dario and Monica. The company is certified in organic farming. They work the land in a way that respects biodiversity and seeks to preserve the ecosystem and enhance the life forms and natural fertility of the soil. Divided into eight types of wine, the annual production is approximately 25,000 bottles. Dario and Monica personally manage the vineyards and all the work in the cellar. They are also responsible for the reception and marketing of their wines. Guests are warmly welcomed. They can sample and enjoy the wines in the cellar, visit the vineyard and cycle around the countryside.



PRODUCTS

WHITE WINES: Friulano, Pinot Bianco, Cantius Bianco, Malvasia.

RED WINES: Refosco dal Peduncolo Rosso, Cabernet Franc, Merlot, Cantius Rosso.



Bagnaria Arsa
via XXIV Maggio, 15
33050 Bagnaria Arsa UD
T. 0039 333 118 0020
laselcefarmhouse@gmail.com

La Selce Farmhouse

Agriturismo

⌚ Mon-Sun: by reservation only

— VISITS: *Opening hours may change: the farmhouse opens from April to October the overnight service is always available.*

— PRICE RANGE: up to € 20

— ACCOMMODATION: La selce Farmhouse

— LANGUAGES: EN; ES



We have been a family-run farm for five generations; Located in the lower Friulian plains, we are a short distance from sites of high tourist/cultural interest such as Palmanova, Strassoldo, Aquileia, and Grado. We are known for our corn mazes, with which we promote our area! In seasonal periods we open our farmhouse in which we offer typical local products. And we offer a variety of activities on our educational farm for both adults and children.



Carlino
Strada Colomba, 4
33050 Carlino UD
T. 0039 329 574 3311
info@cadellovo.it

Tenuta Ca' del Lovo

⌚ Mon-Thu: by reservation only

Fri-Sun: 8-12 / 14-18 by reservation only

— LANGUAGES: EN; DE



Tenuta Ca' del Lovo, set in the Marano Lagoon, is a 400-hectare organic estate offering a peaceful natural retreat with



cosy rooms, a spa, and panoramic views. Guests can enjoy a wide range of activities, including horse riding, fishing, gardening, workshops, and unique cycling tours with special transfers. The property also features outdoor wellness areas, a barrique cellar for tasting herbal liqueurs, and guided nature excursions. It is an ideal destination for a relaxing and immersive experience in nature.

PRODUCTS

Fish, organic fruit and vegetables.



Castions di Strada
Loc. Casali Aurelia, 3
33050 Castions di Strada UD
T. 0039 0432 769 293
info@casaliaurelia.com

Casali Aurelia

⌚ Tue-Sun: 9-12.30 / 15-19 by reservation only

Closed: Mon

— TASTINGS: 60 seated; 80 standing

— VISITS: by reservation only

— SIZE: 15 hectares

— ANNUAL PRODUCTION: 70.000 bottles

— ACCOMMODATION: Il Picchio Farmhouse

— PRICE RANGE: up to € 10

— LANGUAGES: EN; DE



The Casali Aurelia Farm is in Castions di Strada in the Controlled Designation of Origin Friuli Annia area. Its wine-growing vocation was already known and appreciated during the Roman period, as evidenced by the discovery of wine amphorae in many archaeological sites. The farm, owned by the Filippi family, produces grapes from which the gems of the Friuli wine tradition originate and is always happy to host those who want to discover its secrets and taste its wines. It is possible to visit the wine cellar or enjoy interesting tastings and stay overnight and discover the cuisine of the Agriturismo "Il Picchio", managed by the same family. The wine cellar boasts the most modern equipment, to obtain the optimal conditions for vinification that lead to the production of wines respecting their typical characteristics. The facilities allow the storage and ageing of bottles at a controlled temperature and humidity according to the dictates of the latest conservation techniques.



PRODUCTS

WHITE WINES: Pinot Grigio, Sauvignon, Chardonnay, Friulano, Verduzzo Friulano.

RED WINES: Cabernet Franc, Cabernet Sauvignon, Refosco dal Peduncolo Rosso.

SPARKLING WINES: Chardonnay Brut

OTHER PRODUCTS: cold cuts, vegetables, fruit, honey, wine and grappa



Castions di Strada
Vicolo Levada, 7
33050 Castions di Strada UD
T. 0039 328 969 3086
T. 0039 333 520 8940 (frantoio)
info@oliocortetomasin.it

Corte Tomasin

Local cuisine

🕒 Mon-Sat: 9-13 / 15-20

Closed: Sun

COVERS: 30-40

PRICE RANGE: up to € 20

LANGUAGES: EN; DE



A family-run oil mill, now under the leadership of Ellis, the eldest son of the Tomasin



family and an agricultural expert. Following in the footsteps of his parents, he introduced the cultivation of olive trees in 2003. 20 years later, the business is constantly evolving, producing extra virgin olive oil, and processing the harvest of several varieties which have adapted to the soil of the North East. Six different EVO oil labels are produced in the fruity variants of: light, medium and intense. The oil mill is also available for third-party processing.



Cervignano del Friuli
Borgo Gortani, 2
33052 Cervignano del Friuli UD
T. 0039 0431 319 00
info@obiz.it

Obiz

🕒 Mon-Fri: 8.30-12.30 / 14-18;

Sat: 8.30-12.30

Closed: Sun

TASTINGS: 20 people

TASTING FEE: € 10-20

SIZE: 40 hectares

ANNUAL PRODUCTION: 80.000 bottles

PRICE RANGE: € 11-20

LANGUAGES: EN; DE



Obiz is located in a small rural hamlet called Borgo Gortani, in the municipality of Cervignano del Friuli: an area that has been devoted to viticulture since Roman times, as evidenced by the numerous wine amphorae that have been found on the property. Here, the sandy clay soils, the closeness of the Adriatic Sea, and the protective barrier of the Julian Pre-Alps create a terroir that favours the cultivation of vines. In 1997, after completing agricultural studies, the current owner decided to follow in the footsteps of their paternal grandfather and set out on a path marked by passion and entrepreneurial courage. Over the years, Yunmani and his team have continued to improve both the vineyard and the winery, always respecting the small natural ecosystems and working towards sustainable agriculture, now certified by SQNPI, the Italian Quality System for Sustainable Production. Today, Obiz extends over 40 hectares, where indigenous and international grape varieties are grown, yielding young, straightforward wines that perfectly match the characteristic varietal aromas of the grape of origin. There is the option to organise visits to the vineyards, the cellar and wine-tasting sessions where each wine is paired with local cured meats and cheeses.



PRODUCTS

WHITE WINES: Friulano, Malvasia, Pinot Grigio, Ribolla Gialla, Traminer Aromatico, Natissa Bianco, L'Opposto Bianco from resistant vines - PIWI.

RED WINES: Cabernet Franc, Cabernet Sauvignon, Merlot, Refosco Dal Peduncolo Rosso, Natissa Rosso, L'Opposto Rosso - from resistant vines - PIWI

ROSÉ: Rosé Spumante

SPARKLING WINES: Ribolla Gialla Spumante, Brut Spumante, Rosé Spumante, Prosecco

Tenuta Ca' Bolani

- ① Mon-Sat: 9-21;
Closed: Sun
reservation recommended for groups
- ① Wine shop: Mon: 15-19;
Tue-Sat: 9-12 / 15-19
___ TASTINGS: 100 standing; 50 seated
___ VISITS: by reservation only
from 4 a 50/60 people
___ SIZE: 550 hectares
___ ANNUAL PRODUCTION: 1.700.000 bottles
___ LANGUAGES: EN



Covered by 999 cypress trees celebrating and protecting extraordinary biodiversity, Ca' Bolani is an estate where life and nature thrive in perfect harmony. The wine farm extends into the Agro di Aquileia, famous for its wines since the time of Imperial Rome, for 550 hectares of vineyards, making Ca' Bolani the largest extension of vineyards



in northern Italy. Nestled between the Alps and the sea, it benefits from ideal conditions for wine production: the sea breezes of summer, the protection of the Alps, the strong thermal excursions, the

variety of soils that slope towards the sea go from clays and gravel and reach sand. The estate boasts a unique wine culture heritage, a real park of vineyards from which, thanks to the winemaker Roberto Marcolini, refined structured white and red wines are obtained, including Refosco dal Peduncolo Rosso, a native variety par excellence of Friuli.

PRODUCTS

WHITE WINES: Aquilis, Sauvignon, Chardonnay, Pinot Bianco, Pinot Grigio, Traminer, Friulano, Mueller Thurgau, Opimio.
RED WINES: Refosco dal p.r., Merlot, Cabernet, Alturio.
SPARKLING WINES: Prosecco, Prosecco Spumante Brut, Chardonnay Frizzante, Mueller Thurgau Frizzante.

Villa Vitas

- ① Mon-Fri: 8.30-12.30 / 14-18; Sat: 9-13
Sun: by reservation only
- ① Wine Shop: Mon-Fri: 8.30-12.30 / 14-18;
from april to october Sat: 9-13 / 15-18
by reservation only
___ TASTINGS: 80 standing; 45 seated
___ VISITS: 50 people
___ SIZE: 18 hectares DOC Friuli
___ ANNUAL PRODUCTION: 130.000 bottles
___ LANGUAGES: EN; DE



The Villa Vitas estate in Strassoldo, a splendid feudal village fortified between Palmanova and Aquileia, awaits its guests. It is an 18th-century historic residence, immersed in a quiet centuries-old park crossed by a long avenue of magnolias that is lost among the vineyards. The entire area is covered in vineyards, located on an erosion plain of land of predominantly clayey nature. It has been reorganized over the last few years using modern cultivation systems. The production processes take place exclusively on the premises as a complete guarantee of control over the entire supply chain, starting from the grapes - all of their own production - up to the finished bottle. The activity started in Trieste at the beginning of the 1900s as a wine trading company in the local free port and the love for viticulture subsequently prompted the founder to buy the Strassoldo estate in 1937. It is possible to stay both in the 18th-century villa, and in spacious apartments with fine finishes in the adjacent and elegant annex. Villa Vitas offers a guided tour to learn about

the history of the villa, the park and the vineyards; a visit to the private museum of agricultural tools and, finally, the tasting of wines, on request also combined with local delicacies. Possibility to rent the entire villa exclusively for private events both in summer and winter.



PRODUCTS

DOC Friuli wines, Ribolla Gialla sparkling wine Brut and Grappe.



Fiumicello Villa Vicentina
Via Tiel, 24
33050 Fiumicello-Villa Vicentina UD
T. 0039 339 725 8894
algranaio.bio@gmail.com

Al Granaio

Gourmet cuisine

🕒 Tue-Sun: 11.30-14.30 / 17.30-22

Closed: Mon

From October to May also closed Mon
and Sun evenings

— PRICE RANGE: € 30-40

— COVERS: 70 inside; 70 outside

— LANGUAGES: EN; DE; ES



The Al Granaio restaurant is a perfect fusion of rustic and contemporary design and cuisine. The establishment is located in a charming granary that was part of a monastery dating back to late antiquity, just a few minutes by car from Aquileia. The kitchen, which focuses on healthy dishes, uses mainly organic raw ingredients produced on the premises or sourced from small local producers. The menu, which changes seasonally, favours high-quality ingredients with a minimal environmental impact from the surrounding territory. The menu features traditional meat and seafood dishes revisited in a gourmand key, offering a refined and authentic culinary experience. Al Granaio is open all year round, welcoming guests both in the cosy dining rooms and in the large garden surrounded by greenery, with a suggestive view of the bell tower of Aquileia. Located in the heart of the Agro-Aquileiese district,



this country restaurant caters not only for the pleasures of the palate but also for the spirit, thanks to its pleasant and peaceful atmosphere.



Fiumicello Villa Vicentina
Via Adriano Olivetti 52
33059 Villa Vicentina UD
T. 0039 0431 970 395
T. 0039 329 276 5819
hospitality@valpanera.it

Valpanera

🕒 Mon-Sat: 9-13 / 15-19

Closed: Sun

— TASTINGS: 25 people, by reservation only

— VISITS: by reservation only

— SIZE: 50 hectares DOC Friuli Aquileia

— ANNUAL PRODUCTION: 300.000 bottles

— LANGUAGES: EN; DE; FR

Founded in 1972 with the purchase of the first 20 hectares of vineyards, Valpanera has grown over the years reaching its current 55 hectares of which 48 are vineyards. The management is personally conducted by the owners, winegrowers for generations, assisted by specialised local staff. Valpanera adopts an artisan type oenology, accompanying the grapes' transformation path with total respect for the individual vineyards. Time is one of the main ingredients which the company relies on to build up the quality to its wines. At the end of the 1990s,



the wine cellar was built at the centre of the estate, equipped with the most modern winemaking technologies. As a production

policy, the company has chosen the path of sustainability combined with precision viticulture. Tradition and innovative agronomic techniques, supported by digital technology, with permanent grassing over of vineyards that are managed solely with mechanical means, and a total ban on herbicides, are some of the steps taken on this path.

PRODUCTS

WHITE WINES: Verduzzo Friulano, Pinot Grigio, Traminer Aromatico, Chardonnay (Classico e Riserva), Sauvignon, Malvasia (Classico e Riserva), Ribolla Gialla, Album (uvaggio).

RED WINES: Refosco d.P.R. (Classico, Superiore, Riserva), Alma (uvaggio), Cabernet Sauvignon, Atrum (uvaggio).

SPARKLING WINES: Prosecco Extra Dry, Prosecco Brut, Ribolla Gialla Spumante Extra Dry, Flaminio (Metodo Classico 100% Chardonnay).

OTHER PRODUCTS: Elisir di Refosco and Refosco-flavored milk and dark chocolate (in winter time).



Grado
Via dei Provveditori, 6
34073 Grado GO
T. 0039 0431 812 06
info@hotelmarea.it

Hotel Marea

Italian cuisine

① Mon-Sun: 12-14.30 / 18.30-22

PRICE RANGE: € 30-40

COVERS: 50 inside; 60 outside

LANGUAGES: EN; DE



The restaurant of the Hotel Marea overlooks the rocks of the beautiful promenade of Grado. Also open to those who are not guests of the hotel, it can be reached on foot from the Costa Azzurra beach and is a short walk from the historic centre and from Mandracchio Port. You can enjoy both a large dining room overlooking the sea and the cosy panoramic terrace, the



flagship of the entire building. Fish and shellfish specialities and meat dishes are among those on offer. The typical flavours of the Gradese lagoon are enhanced by the highest quality and seasonal ingredients and the right accompaniment with selected wines. The choice of vegetables and desserts is also rich and inviting. The environment is well presented and pleasant thanks also to the service of the staff.



Grado
Largo San Grisogono, 3
34073 Grado GO
T. 0039 0431 835 50
info@hotelastoria.it

Settimo Cielo

Gourmet cuisine

① Tue-Sun: 12.30-14 / 19-22

Closed: Mon

PRICE RANGE: € 30-40

COVERS: 50 inside; 25 outside

LANGUAGES: EN; DE



A terrace on the seventh floor with unparalleled views of the sea and lagoon is the spectacular location of this restaurant. Customers are spoiled with a choice of table by the pool or inside, to enjoy the view from large windows. The dishes proposed are based on the traditions of Grado expertly reviewed by chefs with imagination and love for details. The pinnacle of the gastronomic offer is represented by the tasting menu: every month a different combination for an experience to remember. The cuisine offers refined combinations of flavours even for those who prefer vegetarian or gluten-free dishes. The maitres of Settimo Cielo have the task of accompanying you in the choice of wines among the wide selection proposed.



Grado
Via Calle Porta Piccola, 6
34073 Grado GO
T. 0039 0431 809 50
info@androne.it

Tavernetta all'Androna

Gourmet cuisine

① Seasonal opening:

April, 28th - October 11th 2026

Wed-Mon 12-14.15 / 18-22.30

Closed: Thu

PRICE RANGE: over € 40

COVERS: 40 inside; 40 outside

LANGUAGES: EN, DE



In the heart of the historic centre, in an atmosphere full of charm, All'Androna is one of the city's reference points. The



cuisine is rich in creativity and proposes carefully prepared dishes. The gastronomic influence is anchored in the history of Grado, but it also knows how to become pleasantly modern. The wine list is exciting and includes national and international excellences of Friuli Venezia Giulia. The drinks offer also includes regional craft beers, locally roasted coffees and spirits also produced in the area. There is a free aperitif for every customer.



Latisana
Via Crosere, 115
33053 Latisana UD
T. 0039 0431 510 150
T. 0039 340 873 1918
info@albfiorita.com

Albfiorita

🕒 Mon-Sun: 9.30-12 / 14.30-18.30

___ TASTINGS: 50 seated; 100 standing

___ SIZE: 8 hectares

___ ANNUAL PRODUCTION: 70.000 bottles

___ ACCOMMODATION: Agriturismo Albfiorita

___ LANGUAGES: EN; DE



My name is Dino, and I would like to introduce you to Albfiorita, a small, young, dynamic winery I run with my family. It is located on the coast of Friuli Venezia Giulia, between Venice and Trieste, and only 10 kilometres from the Adriatic Sea. Albfiorita was founded on the dream of my parents, Laura and Virgilio, who 25 years ago decided to renovate an old country house and create a little paradise where we offer hospitality to guests who want to relax surrounded by the greenery of our vineyards. Our Estate covers 8 hectares, all of which are cultivated organically. We are committed to producing high-quality and truly sustainable wines without compromise. For this reason, we have chosen to use new, so-called “resistant” vines because they are naturally resilient against mould diseases, which makes it possible to reduce the number of spray treatments in the vineyard as much as possible.



PRODUCTS

WHITE WINE: ‘M’ama’ BIO IGT Venezia Giulia Bianco 2022, ‘Soffio’ IGT Venezia Giulia Bianco 2020.

RED WINE: Cabernet DOC Friuli 2020, Merlot DOC Friuli 2020.

SPARKLING WINES: Prosecco DOC Extra dry.



Latisana
Via Fornasatte, 30
33053 Latisana UD
T. 0039 340 174 7641
info@casaleaiprati.com

Casale ai Prati

🕒 Mon-Sun: 9-12 / 14.30-19

___ TASTINGS: 80 standing; 50 seated

___ SIZE: 3 hectares

___ ANNUAL PRODUCTION: 5.000 bottles

___ LANGUAGES: EN; DE



With eight rooms, a holiday flat and a spa for guests, Casale ai Prati welcomes visitors to Friuli to enjoy a relaxing stay in the countryside. Surrounded by 4 hectares of green fields, the agritourism owes its name to the primary agricultural product of the family farm that was established in 2008 - grass turf. In 2018, the owners undertook renovation work on an old farmstead, transforming it into today's traditional country estate. For some years now, the farm has

also been producing barley and transforming it into agricultural beer. The young owners also decided to continue their grandfather's passion, namely the cultivation of a small vineyard near the lagoon, producing both still and sparkling wines with interesting qualities.

PRODUCTS

Brut Sparkling wine, Extra Dry Sparkling wine, Whites from resistant vines, Blonde farm beer, Amber farm beer, Dark farm beer.





Latisana
Via E. De Amicis
33053 Latisana UD
T. 0039 0431 557 40
michela.geremia76@gmail.com

Geremia Davide

🕒 Mon-Fri: 9-12 / 16.30-18.30; Sat 9-12
Sun: by reservation only, on-farm sale
___ TASTINGS: 50 people
___ VISITS: by reservation only
___ LANGUAGES: EN; DE



The production and processing of dessert apples and pears are the main activities of this farm that for the last thirty years has based its achievements on the quality and authenticity of its products. Located a few kilometres from the seaside resorts of Lignano Sabbiadoro and Bibione, the Geremia Davide Farm transforms its selected fruit into juices, jams and dried fruit directly in its own laboratory with an artisan process.



PRODUCTS
Artisanal apple and pear juice, condiment from apples, pasta honey, wine and homemade jams.



Latisana
Via Lignano Sabbiadoro, 148/B
33053 Latisana UD
T. 0039 0431 535 13
info@lorenzonetto.it

Lorenzonetto Cav. Guido Vini & Spumanti

🕒 Mon-Sun: 8-18.30
___ SIZE: 50 hectares
___ ANNUAL PRODUCTION: 100.000 bottles
___ PRICE RANGE: up to € 10
___ LANGUAGES: EN; DE



Passing down the art of vineyard cultivation and winemaking from generation to generation is the model adopted by this exciting wine cellar. Here processes such as winter and summer pruning and harvesting take place scrupulously respecting tradition. At the same time, production techniques are punctually updated to constantly increase quality. The company uses oenological machines and high-tech stainless steel wine vessels to create wines with increas-



ingly improved organoleptic properties. Lorenzonetto cav. Guido is based in the Controlled Designation of Origin Latisana area, with a strong wine vocation thanks

to the proximity to the Adriatic Sea and its salty breezes. Thanks to an ideal microclimate, conditions favour the production of fragrant wines characterised by pleasant notes.

PRODUCTS

WHITE WINES: Ribolla Gialla, Chardonnay, Sauvignon, Malvasia, Pinot Grigio, Friulano
RED WINES: Refosco, Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec, Franconia.
ROSÉ: Rosé Spumante.
SPARKLING WINES: Prosecco.
DOC DESSERT WINES: Moscato, Verduzzo.
OTHER PRODUCTS: Barricades, Oil, Beer, Grappa



Lignano Sabbiadoro
Corso dei Continenti, 165
33054 Lignano Sabbiadoro UD
T. 0039 392 362 7410
ristorantealcason@gmail.com

Al Cason

Italian cuisine

⌚ Mon-Sun: 11-14.30 / 18-23

— PRICE RANGE: over € 40

— COVERS: 120 inside; 60 outside

— LANGUAGES: EN; DE; ES; RU; FR



The Cason is located where the freshwater of the Tagliamento river meets the sea. This charming restaurant owes its name to the ancient use of the building as a fisherman's shelter. Here, the traditional architecture of the cason, with thatched sloping roof, goes hand in hand with the modern and refined taste of the décor. Next to the dining room, you can enjoy the bar area where, just like in the old taverns, small light bites or fried food accompany a good glass of wine. Other restaurant spaces include a veranda and terrace, where you can dine under the stars listening to the sea. The cuisine enhances the simplicity of traditional flavours with a modern twist: from rigorously fresh fish



to meat, pastries and homemade bread. The wine cellar is full of wines from Friuli, Venice, Trentino and Slovenia.



Lignano Sabbiadoro
Via Friuli, 32
33054 Lignano Sabbiadoro UD
T. 0039 342 060 6079
alpiccolocason@gmail.com

Al Piccolo Cason

Gourmet cuisine

⌚ Wed-Mon: 11-14.30 / 18-23

Closed: Tue

— PRICE RANGE: over € 40

— COVERS: 70 inside; 30 outside

— LANGUAGES: EN; DE; SL



Immersed in a territory blessed with land and sea, our cuisine is a tribute to the seafaring and merchant tradition that has graced us with fragrances, flavours and colours. A return to our culinary roots, with



seafood that celebrates its essence and bread that evokes the memories of our grandmothers. The menu offers seasonal options, from the excellence of fish to meat proposals. Our wine cellar showcases regional and national wines, with an international selection of champagnes. All of this is rounded off with our premium selection of liqueurs and an irresistible gin apéritif.



Lignano Sabbiadoro
Corso degli Alisei, 19
33054 Lignano Sabbiadoro UD
T. 0039 0431 422 208
info@carbonneri.it

Carbòn Neri Braceria Enoteca

Local cuisine

⌚ Mon-Sun: 10-24

— PRICE RANGE: € 30-40

— COVERS: 60 inside; 8 outside

— LANGUAGES: EN; DE; FR



Carbòn Neri Braceria Enoteca, located in the center of Lignano Sabbiadoro, offers a high-quality dining experience focused on premium grilled meats from around the world, prepared with expert techniques. Its extensive wine list features Italian and international labels, with a strong emphasis on local Friuli Venezia Giulia wines, all available for purchase at a discount. The menu also includes fresh Upper Adriatic fish and traditional Friulian specialties such as cheeses, cured meats, and Prosciutto di San Daniele. Overall, it is a welcoming place where visitors can explore and enjoy the best of local food and wine.



Lignano Sabbiadoro
Via Latisana, 185
33054 Lignano Sabbiadoro UD
T. 0039 0431 713 55
info@lapergolalignano.it

Hotel La Pergola

Gourmet cuisine

⌚ Mon-Sun: 12.30-14 / 19-21

season opening from May to September

— PRICE RANGE: over € 40

— COVERS: 100 inside; 30 outside

— LANGUAGES: EN; DE; FR



In a historic renovated and modernized farmhouse, the restaurant of the Hotel La Pergola opens its doors. A sober and elegant place in a real oasis of tranquillity between sea and lagoon, with large green



spaces and swimming pool. The food - also served in the garden - follows tradition with revisited regional dishes. In the menu proposals with original combinations of flavours and dishes made with sea and land products selected with wisdom. The ingredients chosen are fresh seasonal ingredients, at 0 km and those from local biological crops. À la carte menu, menu of the day and, weekly menu, tasting menu with wine pairing. In the wine list there are Collio and the Colli Orientali of Friuli varieties.



Lignano Sabbiadoro
Viale Italia, 16
33054 Lignano Sabbiadoro UD
T. 0039 348 161 9336
Info@mandiparentesifriulana.it

Mandi Parentesi Friulana

Gourmet cuisine

🕒 Mon-Sun: 12-14.30 / 19-23
__ PRICE RANGE: over € 40
__ COVERS: 30 inside; 50 outside
__ LANGUAGES: EN; DE



In the centre and a short walk from the Lignano Sabbiadoro beach, the restaurant 'Mandi Parentesi Friulana' is the ideal place for a delicious lunch or dinner featuring a modern take on traditional meat and fish-based dishes. The restaurant offers the perfect combination of fresh and quality produce. You can just take your seat and enjoy the service, atmosphere and, of course, the food!

www.mandiparentesifriulana.it



Lignano Sabbiadoro
Via Gorizia, 24
33054 Lignano Sabbiadoro UD
T. 0039 0431 719 26
info@thetastealbancut.it

The Taste & Al Bancut Restaurant

Gourmet cuisine

🕒 Wed-Mon: 12-14 / 19.30-21.30
Closed: Tue
__ PRICE RANGE: over € 40
__ COVERS: 40 inside; 10 outside
__ LANGUAGES: EN; DE



The Taste & Al Bancut, located in the center of Lignano Sabbiadoro, offers a unique dining experience driven by Chef Rudi Santuz's passion. The restaurant combines elegance and style, serving mainly fish dishes alongside meat, vegetarian, and



gluten-free options, with all bread and pasta made in-house. Its wine cellar features a curated selection of Italian and international labels, with a strong focus on Friuli Venezia Giulia wines. The seasonal menu includes tastings and wines by the glass. Guests can also relax on the terrace overlooking Piazza Fontana, enjoying a warm and welcoming atmosphere.

www.thetastealbancut.it



Marano Lagunare
Via Parini, 12
33050 Marano UD
T. 0039 338 215 8636
zent77@hotmail.it

Pescaturismo Alice II

🕒 Mon-Sun: by reservation only
Open on festivities by reservation
__ PRICE RANGE: over € 40
__ LANGUAGES: EN; ES



Experiencing the Lagoon of Marano in its true essence has never been easier - Pescaturismo Alice II invites you aboard their boat for excursions in the lagoon or at sea, where you can witness the live hauling of creels to catch cuttlefish or mullets. On board there is also the possibility of enjoying an excellent aperitif with fresh fish cooked on the spot, to fully capture the taste of the sea. There is also the possibility of a good full meal at the fish farm following the tide of the seasons at sea.

PRODUCTS

Freshest local fish from the Adriatic and local producers.

www.aliceseconda.it



Marano Lagunare
Via San Vito, 18
33050 Marano Lagunare UD
T. 0039 0431 670 23
tavernaalpescatore@gmail.com

Ristorante Taverna Al Pescatore

Local cuisine

🕒 Mon: 12-14; Wed-Sun: 12-14 / 19-21
Closed: Tue
__ PRICE RANGE: € 30-40
__ COVERS: 110 inside; 30 outside
__ LANGUAGES: EN; DE; ES



Making its customers feel at home and satisfying even the most demanding tastes is the goal of taverna Al Pescatore, a welcoming and well-kept place overlooking the San Vito seafront in Marano Lagunare. From here you can enjoy a suggestive view of the fishing boats that go out in the open sea every day. Inside the restaurant



there are delicious proposals based on the skilful choice of the best local catch of the day and on traditional Maranese dishes revisited in a modern key. The dessert list is also extensive and inviting.

www.tavernaalpescatore.com



Palazzo dello Stella
Via Casali Modeano, 1
33056 Palazzo dello Stella UD
T. 0039 0431 582 44
info@modeano.it

Ca Modeano

🕒 Mon-Sat: 9-18

🚪 Closed: Sun

🍽️ COVERS: 15 seated

🍷 TASTINGS: 15 people by reservation only

📅 VISITS: by reservation only

🌾 SIZE: 32 hectares

🍷 ANNUAL PRODUCTION: 40.000 bottles

💰 PRICE RANGE: up to € 10

🗣️ LANGUAGES: EN; DE; FR



The ancient village of Ca Modeano, which once housed a Roman villa, also lent its name to this company whose tradition dates back to the early 1900s. The vineyard occupies 30 hectares and the vines



are cultivated in long rows directed towards the sun, growing on strong but sloping soils. The climate, among the driest in all of Friuli, caressed by the breezes of the nearby Adriatic Sea, is ideal for producing quality wines with a strong character. The cultivation of traditional Friulian vines is done with respect for the environment, following the principles of integrated production without chemical herbicides or synthetic insecticides. The wines are produced exclusively using the property's own grapes respecting traditional techniques,

which maintain and enhance the varietal characteristics to produce pleasant wines even when young. The grapes are carefully selected and harvested at the optimal time under winemaker Andrea Romano Rossi's careful supervision. The cellar, modern and air-conditioned, occupies the long farmhouse that delimits the courtyard with the manor house and the small church dedicated to the Madonna del Rosario. The new "osteria" offers guests the opportunity to taste the wines accompanied by a platter of typical Friulian products in a relaxing environment. Garden tables are available in the summer.

PRODUCTS

Pinot Grigio, Malvasia, Ribolla Gialla, Chardonnay, Friulano, Verduzzo Friulano, Ajar (Prosecco), Traminer Aromatico, Refosco dal Peduncolo Rosso, Cabernet Franc, Cabernet Sauvignon, Merlot, Peng (Riserva Rosso), Ûepasse (Verduzzo Friulano Passito).



Palazzo dello Stella
Casali Isola Augusta, 4
33056 Palazzo dello Stella UD
T. 0039 0431 919 700
info@isolaugusta.com

Isola Augusta

🕒 Mon-Sun: 9-21

🍷 TASTINGS: 70 standing; 50 seated

📅 VISITS: by reservation only 100 people

🌾 SIZE: 47 hectares

🍷 ANNUAL PRODUCTION: 270.000 bottles

🏠 ACCOMMODATION: Isola Augusta Farmhouse

🗣️ LANGUAGES: EN; DE



In Palazzo dello Stella in the Controlled Designation of Origin Friuli Latisana area, Isola Augusta is a modern wine farm immersed in tradition. In the village where it is located, you can visit the cellar and stay in the attached agriturismo. The restaurant also offers a taste of the typical dishes of



the area and the wines of the house, created with passion by a team led by winemaker Vincenzo De Giuseppe. The history of the company began in 1959 when the current owners purchased the estate. Having guessed the natural wine-growing vocation of the area, they undertook the task of renewing the vineyards, focusing on the production of quality wines. In 1989 the building that now houses the winemaking cellar was built. It was equipped with a state-of-the-art plant to guarantee constant

quality: all bottled wine is produced on-site and followed in the various processing stages from plant to bottle. Today, the Bassani family's third generation continues the tradition to reach an increasingly large and international clientele. Isola Augusta was one of the first companies in the region to replace chemical compounds in wines with ecological processes and conduct vineyard management with low environmental impact. Since 1990 the company has used natural heating by exploiting geothermal energy, and in the early 2000s, it reached energy self-sufficiency.

PRODUCTS

WHITE WINES: Friulano, Chardonnay, Pinot Grigio, Malvasia, Sauvignon, Ribolla Gialla, Les Iles.

RED WINES: Merlot, Cabernet Sauvignon, Refosco Refosco dal Peduncolo Rosso, Schioppettino, Pinot Noir, Merlrose, Augsteo.

SPARKLING WINES: Prosecco Brut, Prosecco Rosè Brut, Chard Extra Brut, Ribolla Gialla Brut, Edgardo II Brut.

DESSERT WINES: Verduzzo.

OTHER PRODUCTS: VinoVivo, grappa.



Palazzolo dello Stella
Via C.li Moretton 30B
33056 Palazzolo dello stella UD
T. 0039 335 768 1860
info@olistella.com

Olistella

Local cuisine

🕒 Mon-Sun: 8-21

— PRICE RANGE: up to € 20

— COVERS: 40 outside

— LANGUAGES: EN; DE



Olistella agriturismo, located in Palazzolo della Stella, combines farming and hospitality in a peaceful natural setting surrounded by olive groves. Run by Alido and his family, the farm produces fruit, cereals, olives,



and craft beer through the Asprom Network. Guests can stay in spacious rooms, enjoy local breakfasts, relax by the pool or in the olive grove, and taste cold dishes paired with house-made beer. The property also offers local food tastings and sport fishing in a nearby lake. Overall, Olistella offers an authentic rural experience focused on nature, relaxation, local products, and outdoor activities. Beer tastings available Beers (Golden Ale, APA citra, IPA, Porter), gluten-free beer

www.olistella.it



Palmanova
Piazza Grande
33057 Palmanova UD
T. 0039 0432 920 732
info@caffetteriatorinese.com

Caffetteria Torinese

🕒 Mon: 6.30-24; Tue-Sat: 7.30-24

Sun: 8-23

Closed: Wed

— LANGUAGES: EN

Elected “Best bar in Italy” by the Gambero Rosso Guide 2011 and 2014, the Caffetteria Torinese enjoys the exceptional location of the splendid square of Palmanova. Passionate management has allowed the location to become a reference point on the territory for the quality of the offer and the professionalism of the service. You can taste the sweet and savoury cuisine proposals that combine local and traditional flavours with typical national products all day long. The choice of wines, spirits and soft drinks is extensive and selected. The recent restyling and the expansion of the spaces have made it possible to improve the reception in a setting of contemporary charm.



www.caffetteriatorinese.com



Palmanova
Via Cavour, 7
33057 Palmanova UD
T. 0039 349 624 3397
roxy17-02@live.com

Osteria La Tavernetta di Rosmery Copparoni

Local cuisine

🕒 Mon-Wed, Fri, Sat: 8-14 / 16.30-21

Thu: 8-14;

Closed: Sun

— PRICE RANGE: up to € 20

— COVERS: 24 outside

— LANGUAGES: EN



This typical Friulian osteria, where you can taste wines from native grapes and regional cuisine, is located in the characteristic town of Palmanova, known throughout the world for the particular layout of its walls,



but which inside (and around) holds many secrets to be discovered. The warmth and uniqueness of the establishment will welcome you and make you feel truly at home.

www.latavernetta-palmanova.eatbu.com



Pocenia
Via Ippolito Nievo, 10 - Loc. Paradiso
33050 Pocenia UD
T. 0039 366 167 9153
info@paradiis.it

Paradiis

🕒 Thu-Tue: 10-13 / 16.30-20.30

Closed: Wed

In summer open all day on Sun

___ TASTINGS: 25 people

___ SIZE: 25 hectares

___ ANNUAL PRODUCTION: 30.000 bottles

___ PRICE RANGE: up to € 10

___ LANGUAGES: EN



Paradiis, founded in the 19th century by Angelo Veritti, is an excellent winery in the Medio Friuli area. With a 25-hectare estate in Paradiso, a hamlet in the town of Pocenia between Udine and Lignano Sabbiadoro, it produces distinctive wines



from hard soils, ideal for low-yield grapes. Emiliano Subacchi, the young winemaker and owner, has successfully upgraded the winery while maintaining his commitment to quality grapes. The nature of the soil and the climate, the care given to each grape variety and the ban on herbicides ensure a production of wines that are typical of this region and which help define the culture of Friuli. Located in a peaceful setting, the Paradiis winery features a retail outlet and a tasting venue called "L'ultimo Paradiso"

(The Last Paradise). Here, visitors can learn about the wines that are produced on the property and that are certified by CEVIQ, the Certification of Quality Italian Wines, which guarantees the best quality and sustainability.

PRODUCTS

WHITE WINES: Pinot Grigio, Pinot Bianco, Friulano.

RED WINES: Cabernet Franc, Cabernet Sauvignon, Refosco, Merlot.

SPARKLING WINES: Ribolla Gialla Spumante Brut, Prosecco Frizzante, Moscato Giallo Frizzante, Prosecco Extra Dry Rosato.

DESSERT WINES: Passito Bianco.

OTHER PRODUCTS: Orange Wine.



Pocenia
Via Bassi, 16
33050 Pocenia UD
T. 0039 0432 779 157
T. 0039 0431 698 165
info@reguta.it

Reguta

🕒 Mon-Fri: 9-18 by reservation only

Closed: Sat, Sun

___ TASTINGS: 50 people

Holiday farm: every day 9-22.30

___ VISITS: By reservation only

___ SIZE: 200 hectares

___ ANNUAL PRODUCTION: 2.000.000 bottles

___ ACCOMMODATION: Agriturismo Là di Anselmi

___ FASCIA PREZZO: up to € 10

___ LINGUE: EN; DE; ES; RU



Reguta is located in Pocenia - a few kilometres from Palmanova, Aquileia and the Friuli riviera - in the Controlled Designation of Origin Friuli Latisana area, ideal territory



for vine cultivations. The company offers visits of the cellar and the vineyard to connoisseurs and enthusiasts and wine tasting combined with typical Friuli dishes. It is possible to stay overnight, even for large organised groups. Reguta has been run with passion and pride by the same family since the 1920s. A century of history and a great experience and tradition that is passed from generation to generation. The wine production is carried out using the most modern techniques to guarantee the best quality

and enhance its characteristics. A production area of grapes in the Controlled Designation of Origin Collio also belongs to the company, with vinification and bottling in the Dolegna del Collio cellar.

PRODUCTS

WHITE WINE: Pinot Grigio, Friulano, Sauvignon, Traminer Aromatico, Ribolla Gialla.

RED WINE: Merlot, Cabernet Franc, Pignolo, Tazzelenghe.

SWEET WINES: Picolit, Moscato Giallo, Moscato Rosa Spumante, Verduzzo Friulano.

SPARKLING WINES: Prosecco DOC, Prosecco Millesimato, Ribolla Gialla Spumante.



Pocenia
Via San Ermacora, 1
33050 Pocenia UD
T. 0039 0432 777 000
info@trattoriaparadiso.it

Trattoria Al Paradiso

Gourmet cuisine

🕒 Mon-Fri: 19-22; Sat, Sun: 12-18 / 19-24

Closed: Mon, Tue

___ PRICE RANGE: over € 40

___ COVERS: 50 inside; 50 outside

___ LANGUAGES: EN



The Trattoria al Paradiso, located in the rural village of Paradiso, has been run by the Mauro Anna Maria family for over 50 years and is renowned for the quality of its food



and the use of local and seasonal products. The 17th-century building where the restaurant is located creates an elegant atmosphere, ideal for romantic evenings and friendly gatherings. The typical Friulian "fogolâr", which means "hearth" in the local language, in the centre of the main dining room, adds charm and history. The menu, inspired by the traditions of Friuli Venezia

Giulia, is updated daily with dishes made with regional products accompanied by fine wines. The attention to detail and the friendliness of the staff, dressed in the traditional regional attire, make the dining experience both unique and very poetic. Recommended by guides such as Michelin and Gambero Rosso, the restaurant is a member of the "Via dei Sapori" Association, which promotes the culinary tradition of Friuli Venezia Giulia.



Precenico
Via Lignano, 46
33050 Precenico UD
T. 0039 0431 582 08
info@bertofiorellabaccichetto.it

Berto&Fiorella Baccichetto

🕒 Mon-Sat: 8-12 / 14-19; Sun 8-13

___ COVERS: 50 seated

___ TASTINGS: 50 people

___ VISITS: by reservation only

___ SIZE: 40 hectares

___ ANNUAL PRODUCTION: 60.000 bottles

___ LANGUAGES: EN



The company is based in Precenico, in the Controlled Designation of Origin Friuli Latisana area. The 38-hectare estate, all cultivated with vineyards, includes a large and modern cellar that welcomes guests to the surrounding countryside among



the fragrances and vegetation. From the vineyard to the vinification, the entire processing cycle, from cellar to bottling to direct marketing, is taken care of by the company. A great experience and passion for the land and the vine are accompanied by cutting-edge oenological techniques, obtaining quality wines and authenticity appreciated in Italy and abroad. The

vineyard is cared for in strict compliance with EEC and Regional regulations to reduce anti-parasite treatments. "Wine is made first of all in the vineyard" is, in fact, the motto of the company. Soft pressing of the grapes, absolute control of fermentations - made in single thermally controlled tanks -, rest in steel tanks and ageing in wood and bottle are the other phases that allow the Baccichetto family company to produce its excellent wines.

PRODUCTS

SPARKLING WINES: Prosecco, Muller, Moscato Ribolla Gialla.

RED WINES: Malbec, Refosco Refosco dal Peduncolo Rosso, Merlot, Cabernet Sauvignon, Cabernet Franc, Schioppettino, Merlot Contea, Pinot Nero Contea.

WHITE WINES: Pinot Grigio, Pinot Bianco, Mullet Turgau, Traminer, Chardonnay, Ribolla Gialla, Radixduva, Moscato Verduzzo, Friulano.



Staranzano
Via Martiri della Libertà, 24
34079 Staranzano GO
T. 0039 0481 722 174
info@laferula.it

La Ferula

🕒 Mon: 8-12.30
Tue-Sat: 8-12.30 / 15.30-18.30
Closed: Sun
__ SIZE: 100 hectares
__ LANGUAGES: EN; DE



The "La Ferula" estate, with over two centuries of history deeply rooted in the agricultural landscape of this territory, is a symbol of tradition, from its humble beginnings to its present-day farm spread over 100 hectares of land where fruit,



vegetables and wine are grown. The historic residence, dating back to the 18th century, now houses a sales outlet where visitors can purchase farm products and a wide range of delicacies from the whole region. Committed to promoting the "zero kilometre" lifestyle, the estate actively participates in many markets throughout the Region and continues to focus on growth and innovation, while safeguarding its centuries-old identity based on the family and their farm.

PRODUCTS

Igt Venezia Giulia wine in bottles and in bulk, Evo oil, apple vinegar, apple and grape juice, fruit and vegetable compotes, tomato puree, seasonal fruit and vegetables, dairy products, cold cuts.

www.laferula.it



Staranzano
Via Martiri della Libertà, 26
34079 Staranzano GO
T. 0039 0481 722 174
prenotazioni@laferula.it

Locanda Italia

Agriturismo

🕒 Wed-Sat: 10-14 / 17-23; Sun 10.30-14.30
Closed: Mon, Tue
closed from 28/7 to 18/8
__ PRICE RANGE: € 20-30
__ LANGUAGES: EN; DE; ES



Discover the enchanting combination of tradition and taste at Locanda Italia, the agritourism of the La Ferula farm. Dive into a culinary adventure where the wonderful products of La Ferula come to life in authentic dishes bursting with flavour. Every bite is a sensory experience, with zero-kilometre ingredients, celebrating the freshness of seasonal produce harvested directly from the surrounding fields. Locanda Italia is located in a peaceful and charming setting where every wish can be fulfilled: from the relaxing tasting of a glass of wine next to the hearth of the home, which is called "fogolar" in the local language, to the perfect organisation



of banquets and ceremonies. An oasis devoted to taste in the heart of the village, imbued by the authentic atmosphere of the courtyard. With its high-quality cuisine and professional staff, this is the perfect place to celebrate your parties with unparalleled style and taste.

www.locandaitalia-laferula.it



Staranzano
Rivalunga, 1
34079 Staranzano GO
T. 0039 392 084 2598

Riserva Alberoni

Local cuisine

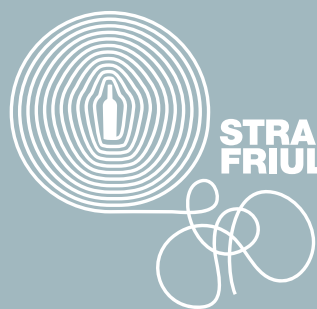
🕒 Thu, Fri: 12-15 / 18-23; Sat, Sun: 11-23
Closed: Mon-Wed
__ PRICE RANGE: € 20-30
__ COVERS: 150 outside
__ LANGUAGES: EN



Immersed in the picturesque setting of the River Isonzo Mouth Nature Reserve, Osteria Bisiaca is a true culinary oasis. Here, traditional recipes handed down from generation to generation come to life, offering a gastronomic journey into the heart of Bisiacaria, an area to the south of Gorizia, bordered by the Isonzo River and the Karst plateau. Deliciously authentic dishes, like fried frogs and Busara-style tagliolini pasta, pay homage to local culture and culinary traditions. From wild boar ragout to spaghetti with "peverasse", a clam-based delicacy. Every is testimony to their passion and dedication to the gastronomic heritage of the area. In the Reserve, the natural beauty of the Bosco Alberoni woodland blends harmoniously with the rich birdlife of this region. Here, the wood nuthatch, green woodpecker, and great spotted woodpecker find an ideal habitat, enhanced by lush underbrush and majestic white poplars. Whether you

are a fan of local cuisine or a nature lover, Osteria Bisiaca and Bosco Alberoni offer unique and unforgettable experiences where taste and beauty come together in perfect harmony.





**STRADA VINO E SAPORI
FRIULI VENEZIA GIULIA**

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Cassacco
Via Miotti, 43
33010 Cassacco UD
T. 0039 0432 169 0407
info@gotransferfvg.it

Go Transfer FVG

__ LANGUAGES: EN

A business network consisting of 23 companies operating in the passenger transport sector. A valuable reference for tourism in terms of mobility services in the territory. The staff is made up of highly qualified, discreet and kind people who will always be able to meet your requests.



Lignano Sabbiadoro
Lungomare Marin, 1
33054 Lignano Sabbiadoro UD
T. 0039 348 232 4107
info@somewheretours.it

Somewheretours

🕒 Mon-Sun: by reservation only

__ LANGUAGES: EN; DE

The project was developed from the idea of making the uncontaminated beauty of the places surrounding Lignano Sabbiadoro (in the province of Udine) accessible to the tourists who visit the resort, allowing them to visit these places in person and thus providing tourists with unforgettable experiences, resulting in the new concept of tourism so highly praised by the industry experts: "Experiential Tourism". In order to achieve this, we will use a transportation vessel for people/things such as the Pontoon Boat, which boasts the distinctive feature of landing directly on the beach.



Lignano Sabbiadoro
Via Latisana, 35/C
33054 Lignano Sabbiadoro UD
T. 0039 0431 720 428
T. 0039 345 144 0110
info@travelone.it

Travel One

Great experience in the tourism field, in-depth knowledge of the territory and a specialization in the organization of holidays, excursions, groups and events define the Travel One tour operator. The company is located in Friuli Venezia Giulia, a land that offers unexpected emotions for its heterogeneity, for its heart and the magic of its places. Extraordinary aspects live together in the region, such as Trieste's Central European atmosphere and others less known but equally appealing. The agency offers holidays, tours and excursions in search of authentic flavours, cities of art, sandy beaches, natural parks, mountains, ancient villages, rural villages, slow-paced life, history and traditions. All accessible and safe answers to the desire for holidays, sports, taste, history, relaxation, fun and nature.



Pordenone
Via della Motta, 14
33170 Pordenone PN
T. 0039 0434 934 074
T. 0039 339 681 3655
info@italytripidea.com

Italy Trip Idea

__ LANGUAGES: EN; DE; FR



Italy Trip Idea is a team of tailor-made travel-focused travel agents who have been working in the industry for more than 25 years. The office is located in Pordenone and was founded as a DMC (Destination Management Company) for Friuli Venezia Giulia. Focused on travel and experiences related to the outdoors, golf, sport, food and wine for both individuals and groups and the congress sector. They create tailor-made, team-building activities, all customized to encourage collaboration and communication between participants. Each team member is passionate about their work and dedicated to a single sector to ensure the highest possible level of experienced professionals.



Udine
Via del Partidor, 7
33100 Udine UD
T. 0039 0432 263 39
info@vinodila.it

Vinodila' Wineways

Vinodilà Wineways began in 2005 and was the first incoming agency in Friuli Venezia Giulia specializing in eno-gastronomic tourism. Committed to wine & food lovers all over the world provides a much needed point of reference dedicated to those looking to explore and deepen their love for Italian wine & food! Thanks to a precious network of the best hotels, boutique accommodation, restaurants, specialized guides, bus operators, NCC and tour operators in every region of Italy, the agency personally promises full satisfaction to all of its clients. Having recently launched the new e-commerce platform dedicated to rural, slow, authentic, sustainable, conscious and personalized tourism, it offers unique, first person experiences in local wineries all over Italy, which have been created and certified by expert consultants.



Gold Label

Io Sono Friuli Venezia Giulia is an initiative designed to promote and enhance agri-food businesses operating in the Friuli Venezia Giulia region and their products.

By demonstrating a strong commitment to environmental, economic and social sustainability, these businesses are awarded the Gold Label.

The aim of Io Sono Friuli Venezia Giulia is to foster cooperation among citizens and stakeholders in the agri-food sector—including production, distribution and catering—encouraging them to work together and play a leading role in a system that enhances the local supply chain and its products.



Blue Label

Products bearing the Io Sono Friuli Venezia Giulia Blue Label act as ambassadors of the region's traceable supply chains. The label is always accompanied by a QR code, allowing consumers to access detailed information on the origin of the raw materials used, in line with the principles of transparency and traceability.

Being Friuli Venezia Giulia goes beyond origin or history.

In a region that has always been a crossroads of cultures and traditions, this statement reflects a shared identity and a commitment to preserving and promoting the land, its heritage and its agri-food excellence.

Montasio Dop: the “Balanced Senses” cheese



Montasio cheese, the only DOP (Protected Denomination of Origin) in the dairy sector in Friuli Venezia Giulia, is a cheese produced on the plateau of the same name in the Giulian Alps. Made only with raw cow's milk and processed simply and naturally, Montasio Dop is a genuine, tasty and nutritious cheese suitable for everyone.



Thanks to its digestibility and energy supply, it is perfect for the young, the elderly and the sporty. It is also ideal for those who suffer from lactose-intolerance since it is naturally lactose-free! It can be enjoyed at four different stages of ageing: fresh, medium, mature and extra-mature, which gives it extraordinary nuances of flavour to satisfy every palate.

Prosciutto San Daniele: the sweetness of an inimitable taste



Every bite is an experience of goodness and refinement. Each slice is the result of a centuries-old tradition, making Prosciutto San Daniele a delicious and authentic example of Italian produce par excellence, appreciated all over the world. In 1772 it had already been referred to as “prosciutto gentil di San Daniele”(sweet prosciutto of San Daniele).



Recognized by the European Union as a DOP (Protected Denomination of Origin) product, Prosciutto San Daniele is quintessential Italian excellence, a delicacy and product of its territory. Its unique qualities are a result of the particular geographical environment in which it's produced, San Daniele del Friuli. Here it enjoys an ideal microclimate, which perfectly preserves the meat using only sea salt, meaning it is additive and preservative free!

The great wines of the region

Friuli Venezia Giulia produces both native and international wines distributed over nine DOC and three DOCG areas, plus four DOC interregional areas, totalling about 20,000 hectares. White grape varieties, renowned worldwide for their distinct characteristics and qualities, represent more than 80% of production. Over the years, however, the reds have also received great attention. White wines include Pinot Grigio, Ribolla Gialla, Friulano, Malvasia, Vitovska, Picolit and Ramandolo and reds such as Refosco dal Peduncolo Rosso, Merlot, Schioppettino and Pignolo.



FVGcard

Your pass to experience Friuli Venezia Giulia

48 hours or **7 days** of excitement, culture and... fun.
A single Card for il Friuli Venezia Giulia, starting from **30€**!



What are the ADVANTAGES for you?

A weekend or a week in Friuli Venezia Giulia allows you to visit iconic sites such as the **Basilica of Aquileia**, **Miramare Castle** in Trieste, the **Giant Cave** in the Karst, or the **Lombard Temple** in Cividale del Friuli.

With the **48-hour** or **weekly FVGcard**, you can easily access all this and much more!

Included with the FVGcard free of charge

- Access to the main museums and attractions in Friuli Venezia Giulia
- Guided tours
- Audio tours
- Dolci à la Card: a taste of traditional sweets

WHERE the FVGcard is sold

- PromoTurismoFVG Infopoints
- Affiliated sales partners
- Online at www.turismo.fvg.it/fvg-card

The FVGcard also extends its benefits to 1 child under the age of 12. Free admissions can be used only once for each facility or service. The discounts are only granted to FVGcard holders.



Discover all the
benefits

PromoTurismoFVG tourist offices

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Gorizia Infopoint

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info.gorizia@promoturismo.fvg.it

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Lignano Pineta Infopoint

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Marano Lagunare Infopoint

(summer season)
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info.marano@promoturismo.fvg.it

Miramare Infopoint

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info.miramare@promoturismo.fvg.it

Muggia Infopoint

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Palmanova Infopoint

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info.palmanova@promoturismo.fvg.it

Piancavallo Infopoint

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Pordenone Infopoint

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info.pordenone@promoturismo.fvg.it

Sacile Infopoint

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info.sacile@promoturismo.fvg.it

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info.sappada@promoturismo.fvg.it

Sistiana Infopoint

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info.sistiana@promoturismo.fvg.it

Tarvisio Infopoint

Via Roma, 14 - 33018 Tarvisio (UD)
Tel. +39 0428 2135 | Cell. +39 335 7839496
info.tarvisio@promoturismo.fvg.it

Tolmezzo Infopoint

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Piazza XX Settembre, 7 - 33028 Tolmezzo (UD)
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info.tolmezzo@promoturismo.fvg.it

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info.aeroporto.fvg@promoturismo.fvg.it

Trieste Infopoint

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info.trieste@promoturismo.fvg.it

Udine Infopoint

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info.udine@promoturismo.fvg.it



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FRIULI
VENEZIA
GIULIA**

www.turismo.fvg.it



HOW TO GET HERE

CAR

Motorways:
 A4 Torino/Trieste
 A23 Palmanova/Udine/Tarvisio
 A28 Portogruaro/Conegliano
 A27 A4 Trieste/Belluno

PLANE

Airport of Trieste
www.triesteairport.it
 40 km from Trieste and Udine
 80 km from Pordenone
 130 km from Venedig
 120 km from Ljubljana

TRAIN

www.trenitalia.it
www.italotreno.it

BIKE

www.alpe-adria-radweg.com
www.adriabike.eu

SERVICES

All of the structures that are part of Strada Vino e Sapori offer the following basic services:

Guided tour of the winery and vineyard

Tasting

English spoken

Moreover, for each structure included you will find the following additional services indicated by means of a special icon:



OVERNIGHT ACCOMMODATION



CRAFT WORKSHOP



HOT MEALS AVAILABLE



COACH FACILITIES: PARKING AREA AND ROOM WITH MINIMUM SEATING CAPACITY OF 50



SALE OF TYPICAL LOCAL PRODUCTS



COOKERY COURSES



DISABLED ACCESS



CHILDREN WELCOME



TEACHING FARM



BIKE RENTAL



TRANSFER (Pick up and transport between establishments)



SHIPPING (Shipping available to Europe and overseas)



ORGANIC CERTIFICATION



SMALL PETS WELCOME



WI-FI CONNECTION



GOLF



HISTORICAL HOUSE



WEDDING



RV PARKING



E-COMMERCE



WELLNESS

DE = German
 EN = English
 ES = Spanish
 FR = French

GR = Greek
 HE = Hebrew
 HR = Croatian
 HU = Hungarian

JP = Japanese
 PL = Polish
 RO = Romanian
 RU = Russian

SL = Slovenian
 SR = Serbian

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www.tastefvg.it