



WHERE
ITALY

WHAT
ORANGE

WHEN
BI-DAILY

ARANSAT BY AZIENDA AGRICOLA BORG SAVAIAN DI BASTIANI STEFANO

Symbiotic partner of your Long Island parents' drinking habit (reclaim it from them!).

WINEMAKER Nicola Biasi

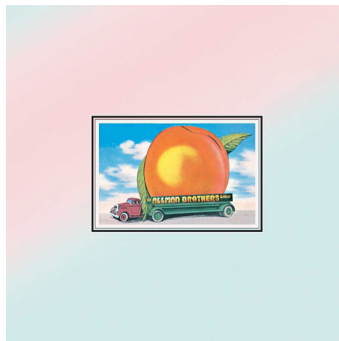
REGION Cormons (Friulli)

GRAPE VARIETY Pinot Grigio,
Sauvignon Blanc

SOIL Clay and limestone

AGE OF VINES Planted around 2005

PRODUCTION 12,000 bottles



CONCEPTUAL DOPPELGÄNGER

The juicy classic from America's most lovable rednecks, *Eat a Peach* contains comfort food for the ears for people of a certain age. And, it'll persist for decades to come because it's just so good. Don't be a hater and just bite into this ripe collection of feel good, down home, bluesy rock mastery. If you say you don't like it, you are revealing your small-minded hater personality to the world. Open your arms, eyes and palates, my friends, to something everyone should love.

VITI/VINI

Farming practices are sustainable (lutte raisonné) with a staunch commitment to operating as organically as possible. Vine training methods are in keeping with tradition- Capuccina at 3000 vines per ha and Guyot at 6000 vines per ha. Grapes are de-stemmed and with a natural fermentation on the skins occurring in stainless steel tanks at warmer temperatures, a round 24 C. Post fermentation maceration on skins lasted about 90 days. The wine is unfiltered and racked twice prior to bottling.

PRODUCER

Aransat is Friulian slang for orange. Three generations with deep ties to the local area, Cormons, 12 kilometers from the Slovenian border. This is a family affair with the younger generation inspired to take over for their parents after enjoying a bottle of Friulano in the family vineyard at age 14. This is Italy after all. Small and maintaining a human scale, the estate covers a total of 18 hectares alongside Mount Quarin. The family focuses on farming indigenous varieties and is committed to a natural lifestyle that is in harmony with its surroundings.

