

AZIENDA

Le Celline

AGRICOLA

Friuli Colli Orientali



Vin e Amîs, un Paradîs
Having Wine and Friends Is Heaven

(Friulian Proverb)

The company and the Territory



The agricultural enterprise **Le Celine** is a brand-new entity established in February 2015.

It has its place of business and makes wine in **San Martino di Codroipo**, in the setting of the marvellous “Borgo” next to the Museum of Carriages and just a few steps from Villa Manin. **Chiara and Ivan** run the business following the ancient wine-making tradition combined with the modern oenological know-how. All vineyards are situated in the area of **Colli Orientali del Friuli** (Eastern Hills of Friuli) which allows for the use of the **DOP Colli Orientali** designation and to rely on quality grapes, typical of these hills. Harvesting is managed as the oldest tradition wants. Despite its limited territorial extension, Friuli Venezia Giulia occupies a first-rank place in the Italian wine-growing production. The physical and geographical characteristics of the region are quite particular: they alternate between lands overlooking the sea and highland, gentle hills and imposing reliefs. It is the great variety of the territory which produces wines of great value.

WHITE WINES

Friulano

The Friulians' wine - by definition and by sentiment. Thanks to its dry taste and to its aftertaste of almond, it matches with raw ham, fish-based dishes and white meats.

Serve at 12°C.

Sauvignon

An explosion of perfumes and flavours. It accompanies cold appetizers and fish-based dishes, omelettes and asparagus-based dishes.

Serve at 12°C.



WHITE WINES

Pinot Grigio

Wine with auburn reflections and with a delicate taste which enhances tasteful appetizers, risottos and seafood recipes.

Serve at 12°C.

Chardonnay

Fresh wine accompanied by fruity notes. Ideal with dishes with delicate tastes such as risottos, soups, and fresh cheeses, but also a great match to white-meat and fish courses.

Serve at 12°C.



WHITE WINES

Ribolla Gialla

Scented and round wine. Acidity and sapidity are well-balanced. Elegant when served in a goblet for the aperitif. Recommended with raw ham. Ideal for first courses and fish dishes.

Serve at 12°C.

Verduzzo Friulano

Elegance and sweet, this wine is to be served with the typical desserts of the Friulian tradition. With its special aftertaste, it matches also with mature cheese.

Serve at 14°C.



WHITE WINES

Malvasia

Aromatic, fruity and floral dry wine. Fresh on the palate with a slight aftertaste of honey. Ideal for aperitifs. Perfect with battered vegetables, fried seafood and tasty or seasoned cheese.

Serve at 12°C.

Aromatic Traminer

Hints of roses, cyclamen and jasmine combined with tropical fruit fragrances. Excellent with aperitifs and fish-based dishes, but also, with fresh cheeses. Interesting in combination with smoked salami and spicy dishes.

Serve at 10°C.



RED WINES

Merlot

Spicy and fruity. Dry and smooth finish.
Perfect with roast and grilled meats.

Serve at 18°C.

Cabernet Franc

Structured and full-bodied wine, with herbaceous aromas.
It goes well with dishes of the typical Friulian cuisine.
Great with game.

Serve at 18°C.



RED WINES

Cabernet Sauvignon

Wine with complex scents of red fruits and earthy notes.
Smooth and round finish. Ideal with roasts and grilled meats.
Taste it with truffle-based dishes!

Serve at 18°C.

Refosco dal Peduncolo Rosso

Wine with intense aromas of blackberry and raspberry.
Excellent with egg-based dishes and sweet pepper dishes.
A perfect accompaniment to liver and red meats.

Serve at 18°C.



RED WINES

Schioppettino

Hints of spices. Notes of black fruit; with firm tannins. It matches very well with all the typical dishes of the Friulian cuisine. Excellent with duck and 'frico' which is a traditional cheese-based dish in which the cheese is shredded and then pan-fried.

Serve at 18°C.



SPUMANTI

Ribolla Gialla Extra Dry

This sparkling wine is excellent with refined aperitifs and an ideal accompaniment to fish-based dishes.

Serve at 6°C.

Ribolla Gialla Extra Brut

Versatile sparkling wine, perfect for any occasion. It is great when paired with aperitifs but it can also be enjoyed throughout the whole meal.

Serve at 6°C.





SPUMANTI

Moscato Giallo Dolce

With its sweet notes it wins every palate! It is ideal with different types of desserts and fruit salads.

Serve at 6°C.

Prosecco DOP - Millesimato Extra Dry

A classic prosecco that matches any aperitif, pleasant and versatile, it accompanies with style all dishes of the Italian tradition.

Serve at 6°C.



93
points
falstaff

92
points
falstaff

2023
Decanter
WORLD WINE AWARDS
BRONZE

BAG IN BOX

OUR WINES IN THE PRACTICAL BAG-IN-BOXES

- THEY allow to keep the wine fresh, up to one month after opening
 - WE use only high-quality food bags
 - OUR wines have a territorial DOP and IGP designations
- moreover, they are excellent to drink on their own, with the meal or to enrich dishes when cooking!
- STORE them in a cool and dry place or directly in the fridge

FORMATS AVAILABLE:
3 - 5 - 10 Liters

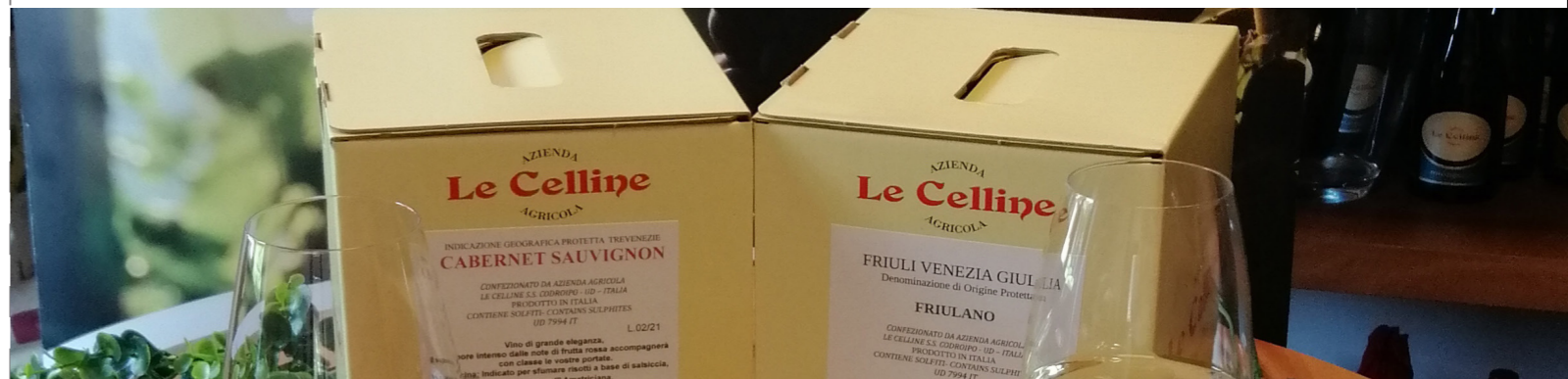
WHITE WINES:

Friulano
Pinot Grigio
Chardonnay
Ribolla Gialla
Sauvignon
Malvasia
Verduzzo

RED WINES:

Merlot
Cabernet Sauvignon
Refosco
Cabernet Franc
Franconia

Rosé Wine







AZIENDA
Le Celline
AGRICOLA

STILL AND SPARKLING WINES FROM FRIULI COLLI ORIENTALI

Azienda Agricola Le Celline s.s.
di Chiara Pozzetto e Ivan Degan
via San Pietro, 14 • 33033 Codroipo (loc. San Martino) • Udine • Italy
tel. +39 348 4046727 • info@lecelline.it • www.lecelline.it



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO (UE) N. 1308/13
CAMPAIGN FINANCED ACCORDING
TO (EU) REGULATION NO.1308/13