

# 2021 LA CRICCA BUSART

Structured, but agile with a beautiful straw yellow appearance. The nose showcases grapefruit with cinnamon like sweet spices and hints of sage. The palate showcases fresh grapefruits, stone fruits, with great acidity, backed by powerful structure and toasty notes from the barrique aging.



**Vintage:** 2021

**Country:** Italy

**Region:** Friuli Colli Orientali DOC

**Soil:** Calcium rich marl, and Flysch sandstone

**Vineyard:** La Cricca

**Vine Age:** 70-80 years old

**Grape Varieties:** Friulano, Pinot Bianco, Sauvignon

**Vinification:** All varietals were fermented separately. The Friulano was cold macerated for 24 hours and fermented in barrique. Pinot Bianco was macerated for 48 hours at cellar temperature before being fermented in barrique. The Sauvignon Blanc was cold macerated for 24 hours and then fermented in stainless steel. All varietals went through Malolactic Fermentation and were aged on the fine lees.

**Alcohol:** 13.5%

**Production:** 2,000 bottles

La Cricca began with a chance encounter between wine loving friends and the winemaker Giacomo Orlando. Giacomo, a well regarded winemaker in the region was looking for something new, something that would showcase the beautiful diversity of the region; lucky for him he found likeminded thinkers in the three friends, and thus La Cricca was born.

La Cricca wines are produced in Craoretto, a small village near Prepotto in Friuli. This is a border land between the Colli Orientali, the Collio, Italy, and Slovenia. Tucked between the Alps and the Adriatic Sea, this is a magical place where the La Cricca dream began and where it continues to grow.

