

Le Vie di Bucovaz

From the Latin for “to come back”, **Redire** is a **Friulano** capturing the moment of **coming home**. It is about the excitement of sharing stories and showing the photos you took. The awareness of **returning with a suitcase full of new experiences**, a sense of wonder in your eyes and the desire to set off again and again.

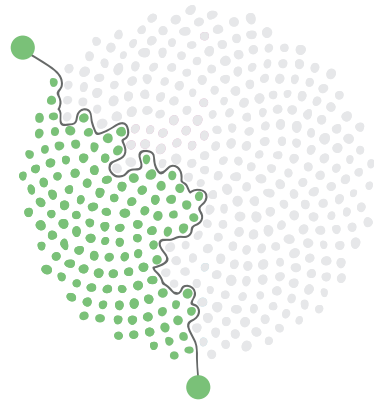
You will appreciate its golden yellow hue and the way it moves slowly and elegantly in the glass.

Upon opening, it reveals a *green, fresh character, reminiscent of crisp bell pepper, cucumber, and lemon chutney*.

As it evolves, aromas of dried fruit, apricot, matchstick, and almond milk emerge, followed by hints of rosemary and black olives in brine.

On the palate, it embodies a classic Friulano with its smoothness, savoriness, and roundness, finishing with a bittersweet note of salted caramel.

Pair it with an aperitif where you share stories of your journey: describe the places you visited, the people you met, how your daily life changed, the challenges you faced and the scents that will stay with you forever. The dish you'll miss most of all.



Redire

To come back.

*Friulano
DOC Friuli*



39.479209,176.7286263,11



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Vine Variety



100% Tocai Friulano

Soil



Alluvial origin, gravelly
and limestone-rich.

Pest Control Methods



Integrated Pest Management
(SQNPI)

Vinification



The grapes undergo a gentle pressing, with the first portion of the must being selected for fermentation in stainless steel tanks at a temperature of 17-18°C. The wine then ages on the lees for 8 months, with frequent stirring (batonnage). After bottling, it is further aged in the bottle for several months before being released to the market.

Aging



500-liter tonneaux

Harvest



First ten days of September

Type of glass



Large glass

Serving temperature



10°