



Pradio, Italy

The Cielo family's estate in Friuli Grave DOC is the source of top quality white and sparkling wines.

Planted with Glera, Pinot Grigio, Friulano and Sauvignon Blanc, the fruit concentration is balanced with crisp, refreshing acidity; demonstrating why so many believe that this area is Italy's finest for the production of white wines.

Viticulture

100% Estate grown on Alluvial soils with 40% to 60% stone content, Vines are trained using the Guyot method with a density of 4500 vines per hectare. Yields average 9 tonnes a hectare and the harvest is usually the first half of September. They have achieved SQNPI certification, a National Quality System of Integrated Production (SQNPI) aimed at the enhancement of agricultural and agri-food productions and in particular provides for the certification of the integrated production process that combines good agronomic practices with a sustainable use of fertilisers and phytosanitary products in order to guarantee the economy of agricultural practices and at the same time a low environmental impact.

Winemaking

Modern wine making protocols such as anaerobic temperature controlled ferments in stainless steel captures the beautiful freshness and tropical fruits contained within the grapes.

Highlights

- SQNPI certified, there is a water well and a solar plant are on site to minimise environmental impact.
- They only use lighter, more ecological bottles which reduce the carbon footprint.
- Pierpaolo Cielo is the fourth generation of the Cielo family to make wines in the Friuli region.

Pradio Their Wines >

Item	Vintage		Pack size (cl)
2841	0	Pradio, Passaparola, Prosecco DOC, Spumante, DOC Friuli Grave, Italy	6 x 75
2858	2023	Pradio, Pinot Grigio, DOC, Priara, DOC Friuli Grave, Italy	6 x 75

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