



## I MAGREDI Guided tours at the winery “I Magredi”

The suggestive ambience of a state-of-the-art winery, the pleasure of spending some time together.

“ The Friulian land, and in particular that of the “DOC Friuli Grave” area, has a unique vocation for viticulture: Friulian vine nurserymen exemplify this with their undisputed international prestige in enhancing viticulture in Italy and in the world. The roots of a significant part of the Italian and world vineyards are produced here. Michelangelo Tombacco is among the leaders in these transformations. For three generations his family has protected Friulian originality against the development of trends that could fatally mark its decline. Michelangelo Tombacco has devoted himself to “elective viticulture” and involved his suppliers – the wine growers – and the best Friulian vine nurserymen. The total vineyard area of “I Magredi” is approximately 50 hectares, located between the Meduna-Cellina and Tagliamento rivers. The soil is of alluvial origin and is formed for the most part by stones of different sizes which provide an ideal environment for the cultivation of grape vines. Symbol of this land, strong and generous at the same time, is the stone, as shown at the entrance to the winery. The “I Magredi” winery represents not only an ideal starting point for an excursion through the delightful countryside of Friuli, but above all a world of flavours and services at the consumer’s disposal; a winery whose doors are always open, where you can learn to recognise and appreciate the great DOC wines of Friuli, with experts on hand to recommend the wines most suited to the tastes and needs of customers. For anyone wishing to bring home the enchantment of this land, our products are also available in elegant gift packages. Furthermore, you can now order “Tocco di Pinot Grigio”, “Tocco di Prosecco” and “Tocco di Merlot”. Michelangelo Tombacco’s new label – an open hand with a butterfly flying over it – seems to say: “Don’t try to know yourself too well. If the caterpillar knew himself too well, he would never become a butterfly”.

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# SUGGESTIONS TO VISIT OUR WINERY

## A SENSORY ENCOUNTER WITH “I MAGREDI”

- Guided tour of the winery with expert staff (30 min.)
- Tasting of 3 wines that express our wine-making philosophy at the “I Magredi” wine bar
- Unguided tasting
- Bread sticks
- Cost: **FREE**

**Total time: 1 hour**

## “I MAGREDI” À LA CARTE

We are always willing to do our best in order to meet our guests' needs.

Please don't hesitate to contact us – we will organise a made-to-measure tour for you!

## DISCOVERING THE “I MAGREDI” COMPANY PROJECT

- Guided tour of the winery and vineyards (60 min. approx)
- Brief illustration of the production area (DOC Friuli Grave) and of the vineyards cultivated at the winery, with the help of PC and slides (15 min.)
- Tasting of 5 wines from our production
- Sensory analysis of the wines carried out by an oenologist or sommelier
- Snack with bibanesi bread sticks, bread, San Daniele ham, Montasio cheese
- Tables and seating
- Cost: 12.00 euro per person

**Total time: 2-2.5 hours**



*"I Magredi" Winery*

*Red, white and sparkling wines, grappas  
Biscuits, jams, honey and other typical pro-  
ducts from the Pordenone area Guided tours  
of the winery and guided tastings*

## APPLICATION FORM

To enable us to carry out our service as well as possible, please indicate below the date, time and number of people

NAME

DAY

TIME

NO. OF PEOPLE

TELEPHONE

E-MAIL

In compliance with Privacy Law No. 675/96, personal information collected by I MAGREDI SAS will be used by the company for the sole purpose of informing interested parties on its products and services and will not be disclosed to third parties.

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Responsabile accoglienza: dott. Massimiliano Loca Tel. +39 340.3102584



*How to reach us:*

*From Pordenone: take the Pontebbana state highway towards Udine. At the roundabout next to the company “Moro”, take the highway towards Sequals. Take the Arzene-Valvasone-Zoppola exit. At the intersection with the street connecting S.Giorgio della Richinvelda to Zoppola, turn left. Our winery is the first bright yellow building on the right, about 1000 m from the intersection.*

*From Dignano: S.Giorgio della Richinvelda, Rausedo, Domanins, then towards Zoppola-Pordenone. I Magredi winery is the bright yellow building on the left, about 700 m from Domanins.*

*GPS coordinates: 46° 00' 34" N – 12° 48' 56".*



# I MAGREDI

**I MAGREDI s.a.s.**

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