

COLLEVENTO Q21



Friulano

DOC Friuli



GRAPE VARIETY

Friulano



SOIL

Alluvial and pebbly plain, Western Friuli region.



VINIFICATION

Soft pressing of grapes. Must fermentation in stainless steel tanks with selected yeasts. Bottle ageing.



ALCOHOL *

12.50 % vol
* indicative values



TASTING NOTES

Native grape. White flowers aromas and light mineral notes on the nose.
The mouth reveals typical hints of almond, the best feature of this grape.



SERVING TEMPERATURE

10° – 12° C



BOTTLE SIZE

0.75 L