



antonutti

Vini dal 1921



Bertrando

White Blend 2018 - DOC Friuli



UVE

Sauvignon - Friulano - Chardonnay



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region.



GRAPE GROWING

Guyot training system with a vine density of 4,000 vines/ha. Manual green pruning and cluster thinning allow keeping the strains aerated and let the sunlight penetrate through the leaves. The yield is limited to an average of 2 kg of grapes per vine.



VINIFICATION

When the grapes reach the perfect aromatic ripeness, they are hand harvested with the first light of the dawn. Destemming and cold maceration for 12 hours are followed by the soft crushing of the grapes. Slow fermentation of the must starts in stainless steel tanks and continues in 225 L French oak barrels. The wine rests on the lees for 6 months with frequent batonnage. This process will define the character of the wine. Additional bottle ageing for not less than 12 months.



ALCOHOL - TOTAL ACIDITY

13.5 % vol. / 5.30 g/L



TASTING NOTES

Bright straw-yellow, it highlights a delicate floral bouquet along with notes of Golden apple, acacia honey, and a slight spiciness.

Balanced and silky on the palate, it closes to fruity and delicately toasted notes.



PAIRING AND SERVICE SUGGESTIONS

Ideal with cheese fondue. It becomes extremely pleasant with a flan of asparagus or eggs&truffle. A great pair with any kind of fish but especially with an amberjack carpaccio. Preferred service temperature ranges from 10° to 12° C in a thin large bowl glass.



AGEING POTENTIAL

6/8 years or more if stored in ideal conditions, protected from light sources and sudden changes in temperature.



BOTTLE SIZE

0.75 L

