

Bertrando

White Blend - DOC Friuli



GRAPE VARIETY

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 ripeness, they are hand harvested separately 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 musts starts in stainless steel tanks and continues in French oak barriques. The three wines rest on the lees for 6 months with frequent batonnage to induce lysis of yeast cells. This process will support the evolution of the wine. At the end of spring, the blend is assembled. Bottle for about a year before releasing.



ALCOHOL - TOTAL ACIDITY *

13.50 % vol. - 6.00 g/L

* indicative values



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 asparagus based dishes. 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.



BOTTLE SIZES

0.75 L.