



Friulano

DOC Friuli



GRAPE VARIETY

Friulano



SOIL

Alluvial and pebbly plain, Western Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2.5 kg of grapes per vine.



VINIFICATION

After the cold maceration of the grapes at 6-8°C follows soft crushing and slow fermentation in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.



ALCOHOL - TOTAL ACIDITY *

13.00 % vol. - 6.00 g/L

* indicative values



TASTING NOTES

Bright Straw yellow. The nose exhibits note of pear and wildflowers. On the palate fresh sensations and minerality. Closes with the typical almond note.



PAIRING AND SERVICE SUGGESTIONS

Ideal as an aperitif, it combines with fish appetizers, San Daniele cured ham, fresh Montasio cheese and egg-based dishes. Served at a recommended temperature of 12° C in a medium-sized white wine glass.



AGEING POTENTIAL

3/4 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 L