



## 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