



FRIULANO



Production area: Friuli Venezia-Giulia



Vine: 100% Friulano



Vine training system: Guyot method – sixth planting distances with 4500 vines per hectare



Grape harvesting: Grape harvest begins from mid-September with the verification of grape ripening in various vineyard locations. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed



Colour: Bright vibrant straw yellow



Sensory notes: Olfactory perception notices its distinctive varietal characteristics, with hints that recall bitter almond. Savouring it you will appreciate its balanced taste; elegant and savoury and enhanced with good acidity



Gastronomic pairing: Good as an aperitif. Matches well with fresh cheese, cured meat; in particular San Daniele prosciutto (raw ham). Also combines well with white meat or fish dishes and is excellent with asparagus or typical dishes with wild country herbs such as wild hops used in cooking



Serving temperature: 10-12° C



Alcohol content: 12,5% Vol.

