



TILIAE



Production area: Friuli Venezia-Giulia



Vine: Ribolla Gialla, Friulano e Sciaglin



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



Grape harvesting: The harvest ritual begins from mid-September with grape ripening and continues in various vineyard locations where manual crushing of the petiole takes place initiating the drying period on the plant until the end of September. The actual harvest begins after about 15 days of drying, generally at the end of September. Subsequently, the grapes are taken to the cellar for further qualitative selection and are then destined for winemaking



Wine making: The grapes are harvested at the best degree of sugar and phenolic maturity and delicately destemmed and pressed. The must is fermented in new French oak barriques. Frequent refills and *délestage* are performed over a period of about 6 months to facilitate the extraction of the aromatic and phenolic component of the wine. The three wines are then siphoned and mixed. The wine continues to ripen for about 8 months in steel containers and is then filtered and bottled followed by aging in the bottle for another 6 months before being marketed



Colour: Golden yellow



Sensory notes: Of good consistency and elegant on the palate. Hints of mature peach and almond



Gastronomic pairing: Of good consistency and elegant on the palate. Hints of mature peach and almond



Serving temperature: 12° C



Alcohol content: 13% Vol.

