



Friulano

DOC COLLI ORIENTALI DEL FRIULI

Local grape variety of Friuli with ancient origins; in this area of the Colli Orientali this variety manages to express its most noble characters.

Description: Pale yellow color with golden reflections. Scents of wild field flowers, ripe fruits and almonds; flavor is dry and soft, its complexity is pleasant with almond aftertaste.

Grapes: 100% Friulano

Production Area: Colli Orientali of Friuli region - Eastern Hills raising up to 350 meters above sea level

Soil: marl of eocenic origin

Breeding System: Guyot

Yield: 45 quintals/hectare

Vineyard: grassy - not irrigated

Density: 4000 vines / ha

Harvest period: Late harvest, manually in boxes with selection of grapes

Wine-making: Delicate stripping of grapes, maceration at 57 °F for 24 hours, cold stabilization and on the lees until bottling.

Aging: in the bottle

Bottle: 0,75 cl

Pairing: exceptional as aperitif, perfect with ham and cold cuts in general, soups, dishes with vegetables, white meats and cheeses.

Serving temperature: 54° F