

Friulano

Doc Friuli Colli Orientali



Type of wine:	Dry White
Grape varieties:	Monovarietal Friulano
Training system:	Double-arched cane and Guyot
Harvest:	Grapes were harvested by hand in mid-September.
Vinification:	Harvested maceration takes place in the press for six hours at 15° C, followed by a slow fermentation in stainless steel tanks at a controlled temperature of 18° C. Once fermentation is complete, a long series of less stirring takes place. After this the wine is fined on the lees for six months. Follows a further period of aging in the bottle.
Acidity:	5.8 g/l
Alcohol:	13.5 % volume
Colour:	Intense straw yellow colour with soft green highlights.
Nose-palate symmetry notes:	The floral and fruity aroma has a typicality which recalls bitter almond. It has a dry flavour which is harmonious and velvet smooth.
Serving temperature:	Best served at a temperature of 10 - 12 °C.
Food and wine pairing:	An excellent aperitif, ideal with light first courses, soups, cheeses and white meats.