

FRIULANO D.O.C.

Whites Collection

Grape variety: Friulano

Designation: Doc Friuli

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot

Vine density: 4.300 vines/Ha

Harvest time: Mid-September

Vinification: Pre-fermentative cold maceration for 10-12 hours, soft pressing of the grapes, fermentation at a controlled temperature, followed by maturation in steel vats for several months.

Ageing potential: 3-4 years after production

Alcohol content: 13%

Serving temperature: Approx. 10-12°C

Presentation: 0.75 l bottles in 6-bottle boxes

COLOUR

Intense straw-yellow with green-gold tinges.

AROMA

Subtle and delicate, it is enriched with balsamic notes and wild flowers, which make for a complex bouquet.

FLAVOUR AND TASTE

Fresh-tasting, piquant and dynamic, it is well balanced.

FOOD PAIRINGS

Excellent as an aperitif or table wine. More traditional pairings include with soups and seafood pasta dishes, also a surprisingly good match for Asian cuisine.



LE MONDE