



Friulano D.O.C.

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 24 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: 0.75l 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.

