



Name of the wine: **IGT Venezia Giulia**

Bianco Lupi Terrae

Grapes: White autochthonous grapes (Malvasia

Verduzzo friulano and Friulano)

Type of soil: stones

Production Region: Friuli Venezia Giulia

Vineyard: date of plant 2000-2010

Type of plant: Guyot

The grapes of the two varieties, are separately harvested and vinified.

The grapes are slightly macerated for few hours at ambient temperature and then softly pressed; after they are fermented at low temperature in steel tank. After, the wine is elevated with his lees for one year in steel tank too.

The Verduzzo grapes are macerated for 24 hours and then pressed, then the must is fermentated in new French oak barriques; the wine is there after elevated for one year with his lees.

The wine has a strong straw yellow colour, it smells like honey, dry fruits, almonds. The wood is not so present and it takes only few spicy notes that create complexity and warm, smooth sensations.

At taste it result fat, full bodied, salty with a strong mineral note.

It is indicated for: aged cheeses, tasty starters or fishes, good with white meats. We recommend to serve it at a 12°C of temperature.

