



Wine name: DOC Friuli FRIULANO

Grapes : Tocai Friulano

Production Region: Friuli Venezia Giulia

Type of soil: Sand and stones

Canopy system: Guyot

Vineyards: date of plant 2012

The harvested grapes have been macerated for few hours at ambient temperature and then immediately softly pressed.

The must is cleared and fermented in steel tanks at low temperature. It has been maintained on fine lees for 7 months with weekly batonnages.

The wine has slight yellow colour with green shadows. It has ripen fruit aromas citrus and hazelnuts; it has salty mouthfeel, with a spicy acidity, that gives it freshness and pleasant, it has a very good structure and it' s quite long and mineral at the end.

The wine is good with fish, entrees, and raw ham and fresh cheeses. Serve it at 10-12 °C.

