

T friulano

WINEMAKING TECHNIQUE

Traditional white wine vinification with gentle crushing of the berries in pneumatic presses of modern design. Fermentation and ageing in stainless steel.

WINE

Straw yellow with greenish highlights when young. A penetrating fragrance of spring flowers introduces the distinct note of almonds typical of the variety, which is echoed on the dry, full-bodied palate with its rounded flavour and long aromatic length.

SUGGESTIONS

Storage: Lay bottle down in a dark, dry environment at 15°C. Serving suggestions: A classic aperitif that can also be served with fish or asparagus-based starters, spring soups and pasta or rice in fish sauces. Friulian kitchen: Risotto with Tavagnacco asparagus. Superb with San Daniele prosciutto crudo (air-cured ham).

BASE VARIETY

Friulano

DOC ZONE

Collio

TERRITORY OF PRODUCTION

San Floriano del Collio

YIELD

From 85 to 90 quintals per hectare

TRAINING SYSTEMS

Guyot and Cappuccina (double arched cane)

PLANTING DENSITY

From 4,200 to 4,800 vines per hectare

HARVEST PERIOD

September

ALCOHOL CONTENT

About 13% vol.



Serving temperature: 10-12 °C

