



FRIULANO



DESIGNATION	D.O.C. COLLIO
GRAPES	100% TOCAI FRIULANO
ALCOHOL %	13 % vol.
SOIL ASPECT	<i>Vineyard arranged in a "girapoggio" fashion, in a East-West direction; the soil is made up by a sedimentary complex of loam and sandstone of Eocene origin</i>
VINEYARD AGE AND GROWING SYSTEM	<i>The vineyard is about 10 year old, the farming system is Guyot</i>
YIELD	7.000 kg/ hectare
HARVEST	Manual
WINE MAKING	<i>After crushing and de-stemming, the grapes are subjected to a soft and long pressing, then the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 18°C..Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. In spring, after being filtered, the wine is bottled and one month later is introduced onto the market</i>
NOTES ON FLAVOUR AND BOUQUET	<i>Of yellow colour with green tints, it presents a bouquet of white flowers, nutmeg, hazelnut and almond; in the mouth it is well balanced, flavourful, full-bodied and soft, with a bitter almond aftertaste</i>
SERVING SUGGESTIONS	<i>It goes well with prosciutto, Montasio cheese appetizers and traditional first courses from the region of Friuli</i>