



Friulano

Grape variety: 100% Friulano

Appellation: Friuli Colli Orientali

Designation: DOC

Soil type: Eocene marl and sandstone

Harvest period: Mid-September

Harvest method: Manual

Vinification:

The grapes are delicately destemmed and left to cold macerate for about 12 hours; this is followed by soft pressing and fermentation at a controlled temperature in stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel tanks, leaving the wine on its fine lees for about 4 months, depending on the vintage. The bottled wine is aged in air-conditioned cellars for at least one month.

Sensory notes:

Color: Straw yellow with greenish reflections.

Nose: Harmonious aroma with fruity notes of peach and apricot and nuanced hints of elderberry and bell pepper; It lingers with a distinct sensation of sweet almond.

Taste: Smooth, balanced in minerality and freshness, it echoes the fruity sensations perceived on the nose. The finish leaves a pleasant bitter note.

Pairings: Excellent as an aperitif or paired with fresh and medium-aged cheeses, prosciutto, pasta dishes, fish, and white meats.

Serving temperature: 10-12°C