

## Friulano

### DOC FRIULI

Native vine, it represents the Friulian territory more than any other variety. Straw yellow in color with light golden reflections, its bouquet is articulated and harmonious. In the mouth it is fresh, soft and deep with a typical hint of sweet almond.



<b>Grapes</b>	Selection of Tocai Friulano clones
<b>Alcoholic degree</b>	13,00 - 13,50 % (depending on the vintage)
<b>Soil type</b>	Clayey
<b>Vines Training system</b>	Sylvoz
<b>Harvest time</b>	Second decade of September
<b>Winemaking</b>	The grapes are de-stemmed and left macerate on the skins for a short time. After pressing, the must is decanted and fermented at a controlled temperature with selected yeasts.
<b>Maturation</b>	6 months in stainless steel tanks on noble lees.
<b>Refinement</b>	2 months in bottle.
<b>Bottle</b>	750 ml
<b>Cap</b>	Cork
<b>Pairings</b>	Ideal as an aperitif, perfect with risotto, omelettes, grilled or stewed fish and white meats. Timeless accompanied with Prosciutto di San Daniele DOP.
<b>Serving temperature</b>	10-12°C

