

FRIULANO D.O.C. FRIULI COLLI ORIENTALI



- Variety:** Friulano, ancient Friulian grape
- Winemaking:** grapes are usually picked in mid-September. After a very soft pressing the must is left to settle for one night. Alcoholic fermentation takes place in stainless steel vats at controlled temperature. After two days 5% of fresh, sun-dried berries, taken from the best grapes, are added in the tank to ferment with the must. The wine matured on the lees for 5 months. Malolactic fermentation was not carried out
- Ageing:** 5 years
- Appearance:** bright straw-yellow
- Nose:** overripe fruit and bitter almond. White flowers, chamomile and delicate mineral notes in the background
- Palate:** rich and well-balanced, with a soft hint of tannin. Ripe fruit with long-lasting mineral notes in the aftertaste
- Food match:** it is the most loved white wine in Friuli; it matches typical dishes of eggs, vegetables or sliced salami