



FRIULANO

DOC FRIULI

Technical notes

- **COLOUR** Straw yellow with greenish hues.
- **AROMA** Aromas reminiscent of ripe yellow pulp fruit, spices and toasted almonds on the finish.
- **TASTE** Dry, soft and very persistent.

Pairing suggestions

This native wine pairs perfectly with any kind of cold cut, especially cured ham. Fish-base first courses, grilled white meat and young raw milk cheese.

Grapes

This Friulano wine is the result of the combination of different varieties of clones of the same vine. The following clones are present: F6, R5, F2, FEDIT 19. The combination of the different clones results in a very complex wine with many nuances.

Vinification

Soft pressing, classic white wine vinification with clearing of the must by decanting, first racking and fermentation at controlled temperature (18-20°C).

- **VINEYARD AREA** Ha 1.84
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m x 1.1 m
- **PLANTING LAYOUT YEAR** WINTER 1991
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

SERVING TEMPERATURE 13°C