



FRIULANO

DOC FRIULI ISONZO 2024

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Tocai Friulano

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot

HARVESTING
Machine harvested in the first ten days of September.

WINEMAKING
Cold skin contact with the must for 12 hours, followed by inoculation with selected yeasts and fermentation at 16°C in stainless steel vats.

EVOLUTION
On the fine lees in stainless steel for five months, with periodical bâtonnage.

ALCOHOL
12 % abv.

TOTAL ACIDITY
4,5 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Pale straw, tending towards a faint green shade. Fruit and floral aromas on the nose, with the typical note of almonds. Easy drinking and companionable.

FOOD PAIRING
Makes an excellent aperitif and pairs with San Daniele cured ham and fresh salame, first courses with aromatic herbs, fish soups without tomato and the local fried cheese speciality "frico".

Serve at 8°C - 10°C

RECOMMENDED GLASS

