

FRIULANO

COLLIO



From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the "ponca": the traditional rocky substrate of the Collio area.

Grapes

100% Friulano
Vine training system
Guyot
First vintage produced

1964

Alcohol 13% Vol.

Total acidity 5.30 g/l

Harvest method

Manual

Aging

the 90% in steel with 6 months on the lees and frequent batonnage; the remaining 10% in oak tonneaux with weekly batonnage.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

One piece natural cork.

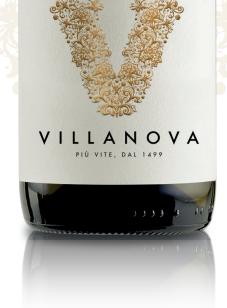
Tasting notes

It has a deep yellow color and a very typical aroma of wildflowers with buttery notes. The taste is intense, velvety, with a light aftertaste of almond.

Food pairings

Elegant combination with cream cheeses and San Daniele cured ham. Try it with herb omelettes, lobster and shellfish in general.

To be served at 12°C.



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