



FRIULANO

DOC COLLIO 2024

FIRST YEAR OF PRODUCTION
1964

GRAPE VARIETY
Tocai friulano

SOIL
“Ponca”, the typical soil of the Collio, is an Eocene flysch dating from 40-50 million years ago which consists of alternating strata of marl (calcareous clays) and sandstone. Crumbly and rich in minerals, it makes an ideal terrain for high-quality viticulture, thanks to its tendency to decompose rapidly, allowing the roots of the vines to penetrate deep into the sub-soil.

TRAINING SYSTEM
Guyot

HARVESTING
Manual picking in mid-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 eight months, with periodical bâtonnage.

ALCOHOL
12,5% abv

TOTAL ACIDITY
4,7 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Intense straw shade. Classic aromas of wild flowers with a hint of butter on the nose. The palate is smooth and full-flavoured and finishes with an appealing touch of almonds.

FOOD PAIRING
Friulano is the wine for San Daniele cured ham. Try it also with eggs, traditional “frittate” or risottos with wild herbs or asparagus.

Serve at 8°C - 10°C

RECOMMENDED GLASS

