

FRIULANO 2022

A native white wine, which has long been the region's "flagship wine". With a delicate scent, it is dry with a distinct almond flavour. Excellent as an aperitif, it lends itself well to antipasti, prosciutto (San Daniele!), soups and white meats.

Vineyard:

Classification:	DOC Friuli Colli Orientali
Terroir:	Loam
Grape:	100% Friulano
Pruning Technique:	Single Guyot
Production per Hectar:	6.5 tonnes (average)

Winery:

The grapes were harvested by hand, once in the cellar the grapes are cooled down and macerated for 4h before being pressed. With the use of specially selected yeasts the vinification took place in modern stainless steel tanks with the temperature of fermentation controlled below 20° C. For the following 7 months the wine was left in contact with the fine lees before bottling.

Analysis:

Total alcohol:	12.84%
Residual sugar:	0,4 g/l
Total acidity:	5,58 g/l
Total dry extract:	19,3 g/l
Total sulphites:	83 mg/l

Tasting Notes:

Colour: Bright yellow with wonderful greenish reflections.

Nose: Rich and multifaceted, with floral and tropical notes of oleander blossoms, elder, ash and plum, layered with gooseberry, guava and kiwi; a white rose accent.

Palate: Full, fresh and savory, the tannins will continue to be pleasant; it has hints of apricot, kiwi, goji, cranberry, medlar, almond milk and a balsamic note of mallow.