



FRIULANO

D.O.C. FRIULI COLLI ORIENTALI

DEFINITELY OF ITALIAN ORIGIN, IT IS OUR MOST REPRESENTATIVE WINE, NOT ONLY BECAUSE IT IS THE MOST CULTIVATED VARIETY AMONG WHITE GRAPES, BUT ALSO BECAUSE IT CAN BEST EXPRESS THE POTENTIALS AND THE CHARACTER OF THIS TERRITORY. UNTIL 2007 ITS NAME WAS "TOCAI FRIULANO", BUT DUE TO A SENTENCE PRONOUNCED BY THE EUROPEAN COURT IN FAVOUR OF THE WINE PRODUCED IN HUNGARY, ITS ORIGINAL NAME HAS BEEN REPLACED WITH ITS CURRENT ONE, WHICH IS "FRIULANO."

TECHNICAL CHARACTERISTICS

Grape variety: Friulano in purity

Wine typology: Dry white

Vineyard name: "Casa", located in the municipality of Cividale del Friuli

Nature of soil: Marnous-arenaceous rocks of eocenic origin rich in mineral salts and many other micro-elements

Altitude: 130 m a.s.l.

Year of planting: 1983

Exposure: South-west

Grape yield per hectare: 80 qt.

Growing technique: "Cappuccina"

Harvesting: Late; manual with grapes selection

Vinification: Once the grapes have been picked, they are delicately destemmed. Soft pressing of the grapes follows and the obtained must is clarified through decantation. The vinification continues with the alcoholic fermentation which takes place in temperature controlled (18°C-20°C) stainless steel tanks. Once the fermentation is complete, the wine is refined in stainless steel vats for 3-4 months. Particular care is taken in the preservation and evolving of "noble" dregs, by means of frequent stirring.

INFORMATION ORGANOLEPTIC

Alcohol content: 13.0% vol.

Total acidity: 5.1 g/l

Serving temperature: 10°C-12°C degrees

Preservation time: 2/3 years

Sensory properties: Yellow-straw colour with beautiful greenish tinges. Its intense aroma recalls wild flowers, hay and almond. Fine, delicate, full-bodied and fat, with a remarkable scent of bitter almond.

Gastronomic combinations: Excellent as an aperitif and with lean starters. Ideal with first courses prepared with vegetable-based sauces, fish dishes accompanied by sauces, white meats and cheeses. Excellent with San Daniele cured ham.

