

# Friulano

Friuli's most representative white variety. A local grape, Friulano gives its best results when grown on well-aspected hillsides. Due to the innovative winemaking, this wine reflects the territory.



## TECH SHEET



**Region:** Collio DOC

**Variety:** Friulano 100%

**Type:** White wine

**Winemaker's note:** Straw yellow. The delicate nose has buttery nuances with a faint hint of almonds. The full, rich flavour has a dryness enhanced by the attractive bitterish twist in the finish.

**Soil:** Marl and sandstone soil of Eocene origin.

**Year planted:** 1984

**Training:** Guyot

**Harvest:** hand picked, in crates, during the last week of September.

**Yield** 70 hl/ha (3.9 tons per acre)

**Winemaking:** The whole berries are pressed very softly and the free-run just obtained is inoculated with cultured yeasts that will bring out the variety's best qualities. Temperature-controlled fermentation in stainless steel vats takes about one month and then a further period of lees contact completes the ageing process. The wine is bottled under vacuum.

**Expected production:** 12,000 bottles/year

**Alcohol:** 13.5% by vol

**Food matchings:** Fine with starters, very well with dishes of soups and fish.

**Serving temperature** Best served at 12°C/53°F about

**Glass:** Medium-sized tulip-shaped narrowing towards the rim

Selected by:



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