



Taj Blanc

SOIL TYPE:	Slightly stony
WINEMAKING:	These grapes are harvested quite early to preserve the typical flavors of this variety. The fermentation occurs in stainless steel tanks under thermally controlled conditions between 15 and 17 °C.
ALCOHOL CONTENT:	12,50 %
VARIETY:	Friulano 100%
APPEARANCE:	Light straw yellow
NOSE:	Elegant and soft, delicate bouquet with orange blossom and white peach tones
PALATE:	Well balanced, velvety with taste of fruits and bitter almond. A very good expression of one of the most famous and original wines of Friuli
FOOD MATCHINGS:	Perfect with seafood and shellfish. Wonderful with asparagus and spring herbs based dishes
AGEING:	2/3 years

