

# FRIULANO DOC FRIULI

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YEAR	2019
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	13%
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