



FRIULANO Isonzo del Friuli DOC

VARIETAL COMPOSITION

Friulano

VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 10-35 years

WINEMAKING

Fermentation: Light crushing followed by temperature-controlled fermentation activated by selected yeasts, in stainless steel tanks for ten days.

Aging: The wine ages in stainless steel vats until the following spring, when it is bottled.

TASTING PROFILE

The wine is straw yellow in color with slight golden highlights. The nose opens with delicate floral aromas that give way to vibrant aromatic notes of Mediterranean herbs and minerals. In the mouth it is refreshing fragrant and fruity, though plush, rounded and nutty, confirming the nose. The lingering aftertaste leaves a slight hint of fresh almond.

SERVING TEMPERATURE

10-12°C

FOOD PAIRINGS

Its pleasing aromatic intensity makes it an excellent aperitif. It complements fish carpaccio, fish-based pastas and risottos, fresh-cut vegetables with pinzimonio sauce.

AGING POTENTIAL

Excellent when still young, it can age beautifully in the bottle for a few years.

