



## FRIULANO Collio DOC

### VARIETAL COMPOSITION

Friulano

### VINEYARD

Orientation: south, east and west.

Soil: The soil of the Collio DOC is a mixture of marls and sandstone from the underlying stratified layers, and usually it is clayey in the higher grounds and fine-grained at the foot of the hill slopes.

Microclimate: Mild rainy springs and hot dry summers.

Vine training system: Guyot and Sylvoz

Vine density: 4000-7000 vines/ha

Age of vines: 15-35 years

### WINEMAKING

Fermentation: Light crushing followed by temperature-controlled fermentation in stainless steel tanks for ten days. A variably small percentage of selected grapes undergoes cold maceration before light crushing.

Aging: Once fermentation is completed the wine remains on the fine lees until spring, when it is bottled.

### TASTING PROFILE

Straw yellow in color with slight golden highlights. On the nose it has great intensity and complexity. It is invitingly fragrant and fruit-driven with notes of alpine flowers and a pleasant hint of almond. In the mouth it is fresh and well balanced with a nice backbone and a long aromatic finish.

### SERVING TEMPERATURE

10-12°C

### FOOD PAIRINGS

Perfect as an aperitif. It complements hard cheeses, San Daniele Prosciutto, scampi, shrimps and raw fish dishes, first course pastas and risottos with vegetables, and chicken-based dishes.

### AGING POTENTIAL

A couple of years in the bottle.

