

## FRIULANO

**DESCRIPTION** The most typical wine of Friuli, that expresses its most noble character in this very area of Collio.

**FRAGRANCE** Very pleasant, reminding of wild flowers, ripen fruits, almond and nuts.

**FLAVOUR** Dry and soft, with a pleasant complexity and an almond aftertaste.

**PAIRING** Traditionally served as aperitif, it goes very well with prosciutto, salami, fish dishes, soups, white meats and cheese.

**SERVING TEMPERATURE** 12° C

**VINES** Tocai Friulano

**DENOMINATION** Collio

**VINEYARD** Zegla

**VINTAGE** 2006

**CULTIVATION** Guyot

**HARVESTING** Hand picking, with careful selection of the grapes, at the end of September.

**VINIFICATION**

Delicate stemming of the grapes, maceration on the skins for six to twelve hours, soft pressing. Removal of the must from the lees at low temperature. Controlled temperature fermentation, ageing on the yeasts for 12 months.

**ANALYTICAL DATA** Alcohol [%vol.] 14.9 - Total acidity [g/l] 5.5

