



FRIULANO DOC COLLIO

DESCRIPTION

Still white wine

AREA OF ORIGIN

Province of Gorizia

VARIETY

Friulano 100%

HARVEST

Third week of September

GRAPE HARVEST YEAR

2021

ALCOHOLIC DEGREE

13% vol.

VINIFICATION

After crushing-destemming, a soft and long pressing is carried out, then proceeds with the cold static decantation of the must. Then, with the help of selected yeasts, the must is fermented for two weeks at a controlled temperature of 17-18 °. This is followed by six months of aging in steel tanks, during which periodic batonnage operations are carried out on the fine lees. In the spring after filtration, the wine is bottled and after a month it is ready for marketing.

CHARACTERISTICS

Straw yellow with light greenish reflections. The nose reveals notes of spring flowers, aromatic herbs and almonds, while the taste is elegant, mineral and very persistent. It closes with the characteristic note of bitter almond.

PAIRINGS

Ideal accompaniment for San Daniele raw ham, Montasio cheese, antipasti and traditional Friulian first courses.

Serving temperature: 10 ° -12 ° C.