

# Friulano

## Doc Friuli Colli Orientali



<b>Type of wine:</b>	Dry white
<b>Grape varieties:</b>	Monovarietal Friulano
<b>Training system:</b>	Double-arched cane and Guyot
<b>Harvest:</b>	Grapes are harvested by hand in mid-September.
<b>Vinification:</b>	Harvested Maceration takes place in the press for six hours at 15° C, followed by a slow fermentation in stainless steel tanks at a controlled temperature of 18° C. Once fermentation is complete, a long series of lees stirring takes place. After this the wine is fined on the lees for six months. Follows a further period of aging in the bottle.
<b>Acidity:</b>	5.8 g/l
<b>Alcohol:</b>	13 % volume
<b>Colour:</b>	Intense straw yellow colour with soft green highlights.
<b>Nose-palate symmetry notes:</b>	The floral and fruity aroma has a typicality which recalls bitter almond. It has a dry flavour which is harmonious and velvet smooth.
<b>Serving Temperature:</b>	Best served at a temperature of 12 - 14 °C.
<b>Food and wine pairing:</b>	An excellent aperitif, ideal with light first courses, soups, cheeses and white meats.