

Friulano

Collio

Denominazione di Origine Controllata



Appellation
DOC Collio

Grape Variety
100% Friulano

Area of production
Italy, Friuli-Venezia Giulia region

Soil composition
"Ponca" soil, marl with clay

Harvesting and vinification
Hand picking of the grapes; destemming and soft crushing; fermentation at 16°C in stainless steel tanks; bottling after maturation on the fine lees for 6 months.

Analytical facts
Alcol: 13,00% vol

Tasting notes
Straw yellow color
To the nose fine wine, scents of field flowers and white fruits, almond and white pepper. On the palate, good structure, fruity notes combined with a moderate acidity, good flavour taste with a delightfully long almondy finish.

Food pairing
Perfect with light appetizers, Prosciutto di San Daniele, white meats, raw fish and soups.

Serving temperature
Serve at 8-10 °C