



Collio Friulano DOC

GRAPE VARIETIES

Tocai Friulano

WINEMAKING

The grape is de-stemmed and macerated for 6-12 hours.

AGEING

The wine is refined in steel tanks, and rests on the yeasts for about 6 months.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with greenish hues. Delicate and pleasant smell, with notes of wild flowers and green apple. A sapid wine, almost saline, well supported by the acid component, with a warm and persistent almond finish.

GASTRONOMY

Excellent with local cold cuts (D'Ossvaldo, San Daniele prosciutto), chicken salad and delicate fish dishes.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl

