



Straw yellow with intriguing brilliant green reflections.

To the nose it is extremely complex and refined, with notes of exotic and citrus fruits, complemented by spicy and mineral sensations.

The taste is soft and savory. Long and balanced finish. Accompanied with hors d'oeuvres, fish and first courses.

Friulano 2014

GRAPE VARIETIES

Friulano

WINEMAKING

Maceration - one day minimum; fermented in stainless steel vats at controlled temperatures; natural débourbage (without the addition of clarifying agents); aging on the lees for 3 months with weekly batonnage. Better drunk young.

ANALYTIC DATA

Total acidity: 6 g/l

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Bright. Pale straw with greenish hues.

Rich and persistent; elegant aromas of ripe apple and pear with white floral notes.

Round, soft and elegant, very fruity with well-balanced acidity. Long and persistent finish.

GASTRONOMY

Excellent as an aperitif or as an accompaniment to fish, crustaceans, pasta with vegetables (particularly asparagus) or egg and vegetable based dishes.

Serving temperature 10-12 °C

AVAILABLE FORMATS

75 cl

