

Friulano

Friuli Venezia Giulia

Denominazione di Origine Controllata



Appellation

DOC Friuli-Venezia Giulia

Grape Variety

100% Friulano

Area of production

Italy, Friuli-Venezia Giulia region

Soil composition

Gravelly soil, sandstone marl, sandy alluvial soil

Harvesting and vinification

Harvesting when the grapes are optimally ripe; destemming and soft crushing; fermentation at 18°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, delicate with gentle hints of elderflower, almond, walnut and orange blossom, white peach, sage, thyme and white pepper.

On the palate mineral, elegant wine, with a bitter taste delightfully almondy and a juicy finish.

Food pairing

Perfect with light appetizers, fish dishes, soup with vegetables, grilled vegetables, local "Gnocchi", Prosciutto di San Daniele and goat cheese.

Serving temperature

Serve at 10-12 °C