

ARTEUS BIANCO

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



GRAPES

Chardonnay, Riesling Renano, and Tocai Friulano - *autochthonous* - in varying proportions. Cultivated using a modified double upside-down and Guyot training system, with a planting density of 4,000 vines per hectare.

PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, on 24 hectares of hillside vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as "Ponca" or "Flysch di Cormons" consist of layers of marl and sandstone.

WINEMAKING

The harvest is carried out by hand, followed by a soft pressing of the grapes with vinification in stainless steel tanks at controlled temperature. It rests for 6 months on the fine lees in stainless steel tanks, while the Chardonnay ferments in French oak barrels for 6 months. Then, it undergoes further refinement in the bottle for 12 months before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

Intense straw yellow color. The aroma ranges from ripe fruit to candied fruit and white flowers. Creamy and complex. Dry at the entrance, it evolves with softness and persistence. It has pronounced character and body, combined with pleasant acidity.

SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Arteus Bianco [year] - D.O.C. Friuli Colli Orientali - La Viarte

PAIRING

