

FRIULANO LIENDE

D.O.C. FRIULI COLLI ORIENTALI

14 / 14.5% Vol.



GRAPES

Tocai Friulano

Vineyards with an average age exceeding 35 years, cultivated using the double upside-down and Guyot training system, with a planting density of 3,000 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" 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, with a small portion of the mass being refined in oak barrels. It then undergoes further refinement in the bottle for at least 1 year before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

Crystal-clear with golden hues, floral and citrus peel aromas with hints of spices. On the palate, it is soft and enveloping, offering an exciting, lively sip, with a long and satisfying finish.

SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Friulano Liende [year] – D.O.C. Friuli Colli Orientali – La Viarte

PAIRING

