

FRIULANO

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



GRAPES

Tocai Friulano – *autochthonous*

Grown using the double upside-down and Guyot training system, the planting density per hectare is 4,000 vines/hectare.

PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, spanning 24 hectares of hillside vineyards at an altitude of 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, and then undergoes further refinement in the bottle for at least 3 months before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

Complex and mineral, delicate memories of white peach, hay, and thyme emerge, with a lively and satisfying sip pleasantly almond-flavored on the finish.

SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

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

PAIRING

