



FRIULANO

[D.O.C. Friuli Grave]

Made using the fruit of one of the Friuli region's best known varieties, straw yellow in colour with subtle lemon green hints.

Has a well defined aroma with dry, ample flavour and almond aftertaste.

Ideal as an aperitif, served with Parma ham and light first courses.

Species of grape: Tocai Friulano

Denomination area: Tocai Friulano D.O.C. Friuli Grave V.Q.P.R.D.

Terrain type: generally flat with gravelly substratum covered by a layer of soil;

Cultivation system: Guyot

Density: 4500 plants to hectare

Harvest method: manual

Bottle type: 750 ml.

Vinification: cold maceration of stripped grapes, light pressing, static decanting, sur lies aging for 6 months.