



SINCE 1910

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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.