



DOGHIS FRIULANO

[Friuli Doc Grave]

Organoleptic notes and food pairing

A new star brights in Stocco's sky: Doghis, elegant and rich Friulano. Like many of our wines, even the last born has a name in the Friulian language: Doghis, or rather staves, to recall the wood of the barrels in which it rests. Obtained from the best grapes of Friulano harvested in red gravels in the heart of the company vineyard, this wine benefits from a refinement of 10 months in large oak barrels which gives it more softness and great persistence. The classic notes of Friulano, thyme, chamomile and almond blend together with spicy notes and sweet driedfruit, in an ample and elegant bouquet. Full, tasty and persistent, Doghis perfectly pairs with first and second courses of fish such as swordfish fillet in pistachios crust or tuna tartare. Doghis represents for us a new challenge and a new way of interpreting the great autochthonous grape variety of Friuli.

Grape variety: Friulano

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

Cultivation system: double french Guyot and modified Sylvoz

Density: 4500 plants to hectare

Harvest method: manual

Bottle type: 0,75 l

Vinification: cold maceration of destemmed grapes, soft pressing, static decanting.

The friulano and Sauvignon grapes ferment in stainless steel tanks and age on the lees; the malvasia grapes ages in barrique. after 10 months, they are blended, and then aged in bottles for 8 months.