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## FRIULANO GLERIS

[D.O.C. Friuli Grave]

### **Organoleptic notes and food pairing**

Made using the fruit of one 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.

### **Terrain type:**

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

### **Cultivation system:**

Guyot

### **Density:**

4500 piante per ettaro

### **Harvest method:**

manuale

### **Bottle type:**

0,75 l

### **Vinification:**

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