



SERICUS

[IGT Venezia Giulia]

Organoleptic notes and food pairing

The word "sericus" comes from the latin word "silky or made of silk", and talks about the wine cradle, that is the heart of friuli where once upon a time the silkworms were raised. This wine is a harmonious blend of grapes varieties: friulano, malvasia and Sauvignon. It is endowed with complex notes of apricot and almond, laced with balsamic notes and spices. It is rich and tasty and marries well with truffle first courses, vegetables, and pairs perfectly with fish and delicate white meat.

Species of grape: Friulano, Chardonnay, Malvasia

Terrain type: 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.