



SINCE 1910

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DOGHIS
FRIULANO



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 dried fruit, 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.

Wine specification:

Grape variety: Friulano

Denomination: Friuli Doc Grave

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

Vineyard elevation: 40 m a.s.l.

Training system: double french Guyot and modified Sylvoz

Density: 4000-4500 plants per hectare

Harvesting method: manual

Bottle type: 0,75 l. – 1,5 l

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

Fermentation in large oak cask and permanence on dregs for 10 months with weekly batonage. Bottle ageing.