



SINCE 1910

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SERICUS



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.

Grape variety: Friulano, Chardonnay, Malvasia

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

Training system: double french Guyot and modified Sylvoz

Density: 4500 vines per hectare

Harvest: manual

Bottle capacity: 750 ml.

Winemaking process: 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.