



FRIULANO D.O.C

Composed of 100% estate grown grapes. Dry, crisp and exceptionally balanced with notes of pear, orange blossom and star fruit leading to an elegant finish. The signature wine of Friuli.

Region: Friuli, Italy
Appellation: Colli Orientali del Friuli D.O.C
Grape: Friulano

Vinification: The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The must ferments in temperature controlled stainless steel tanks.

Aging: After fermentation, the wine settles on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for at least two months.

Color: Intense canary yellow with greenish hues
Aroma: Golden apple, citrus peel and star fruit with notes of orange blossom.
Palate: Balanced and elegant with nice acidity and harmonious fruit and mineral notes with almond integrated on the finish.

Serving suggestions: Wonderful as an aperitif, this wine pairs exceptionally with crudo, salami, fresh seafood and a variety of cheeses.

Alcohol: 13%

