



## FRIULANO

FRIULI COLLI ORIENTALI  
DENOMINAZIONE DI ORIGINE CONTROLLATA

### VINIFICATION:

It is the oldest vineyard of the winery, situated 200 meters far away from the cellar on hill. The plants are very old, there is a cappuccina vine cultivation system and therefore there is a little production of it. The grapes are hand harvested.

Crio-maceration for one night at a controlled temperature of 0°C. Fermentation occurs in big wood barrels of 45hl.

### AGENING:

The wine remains in wood barrels from the fermentation to the bottling process.

### TASTING NOTES:

Straw-yellow color with light green reflections.

Intense aroma of blossom and ripen fruit.

It is dry, full, soft, very intense, hazelnut, scents of sweet almonds, pear, green apple, fresh, in a beautiful bedrock minerality.

Ideal to be paired with San Daniele ham, eggs, asparagus, herbs frittata or herbs soup, Serving temperature 8-10°C.

### VINTAGE

2015

### GRAPE VARIETY

Friulano 100%

### ALCOHOL CONTENT

13%

### VINE CULTIVATION SYSTEM

Cappuccina

2000 plants per hectare

### SOIL COMPOSITION


Marl and sandstone flysch of Eocene origin "ponca" that characterizes the Colli Orientali del Friuli

### INSTALLATION YEAR

1962 - 1971 - 1976

VITAE 2017: FRIULANO 2015



GAMBERO ROSSO: FRIULANO 2015   
2017