



FRIULANO

DOC Friuli



APPELLATION

DOC Friuli

GRAPES

100% Friulano

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Double arched

EXPOSURE

East - West

ALCOHOL

13,50% vol.

TOT ACIDITY

5,2 g/l

SUGAR

0,2 g/l

SERVING TEMPERATURE

10 - 12 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

Dry white wine with a hay yellow colour, it has a clean aromatic perfume with scents of acacia and wisteria. In mouth it has a clean, dry, opulent, rightly tasty with scents of Renetta apple and an important aftertaste of bitter almond.

FOOD PAIRING

Recommended as aperitif, perfect with San Daniele Prosciutto, also for accompanying first course as pasta and vegetable based risotto. Perfect with fish based second courses with a determined and savoury taste as sardine "in saor", stockfish "alla vicentina" and cuttlefish "alla veneziana".