

**Grape variety**

Special cuvée

**Appellation**

IGT Venezia Giulia

**Growing area**

San Lorenzo (Gorizia)

**Soil type**

Calcareous, gravel soils on a broad alluvial shelf 60 metres above sea level

**Vineyard**

Grown with organic fertilizers, integrate pest management (according to EU regulation) and with no chemical weed control

**Average age of vines**

15 years

**Training system**

Guyot  
5.200 - 5.600 vines/ha

**Production**

50 - 55 hl/ha

**Harvest**

By hand after an accurate selection of the grapes.  
September 2017

**Vinification**

Fermentation takes place in stainless steel tanks at a temperature of 20-22°C. Maturation on the fine lees in the same fermentation containers continues for 8 months with frequent bâtonnage. After bottling the wine is cellared for a brief period before release.

**Bottles produced**

33.000

**Alcohol**

13.5%

**Ageing potential**

10 years

**Serving temperature**

11 °C

The new cuvée F2 confirms the complex, deep and tropical aromas which lead the tasting.  
An outstanding wine, not comparable with other similar examples.  
A versatile wine: there are several opportunities to taste it both alone or combined with food.