

**Grape Variety**

Friulano

Appellation

DOC Friuli Isonzo

Growing area

Romans (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

More than 25 years

Training system

Guyot
4.800 vines/ha

Production

50 hl/ha

Harvest

By hand after an accurate selection of the grapes.
September 2016

Vinification

Fermentation takes place in stainless steel tanks at a temperature of 20-22°C, followed by a maturation on the fine lees in stainless steel vats and 500-litre oak barrels for 11 months, with frequent bâtonnage. The wine is cellared for at least 12 months after bottling.

Bottles produced

6.700

Alcohol

13.5%

Ageing potential

20 years

Serving temperature

11 °C

A true expression of the varietal which expresses at the nose its typical floral flavours. The mouth shows its great character. A synthesis of freshness and roundness, with a long, citrus final. A classy interpretation. Well paired with regional dishes based on cheeses, vegetables and San Daniele ham. Great also with freshwater fish.

"A graceful white, with subtle streak of salinity layered with vibrant acidity and flavours of poached pear, lemon parfait, spring blossom and sliced almond."

A.N.Wine Spectator USA