



## Friulano

**Classification:** Dop Friuli

**Grapes:** Friulano

**Vineyard location:** Friuli Venezia Giulia – Palazzolo dello Stella – Udine

**Soil composition:** 60% clay, silt and sand

**Training system:** Guyot

**Vines per hectare:** 4900

**Yield (Q per Hectare):** 90 q/ha

**Harvest period:** last days of August

**Fermentation temperature:** <17°C

**Vinification method:** one night maceration on the pomace. The wine is left for 3 months on the yeasts to enhance quality. Partial malolactic fermentation.

**Maturation bottle:** 2 month

**Formats:** 750 ml

**Serving temperature:** 8-10°C

**Reccomended Glass:** tulip or sommelier

## Tasting notes

**Color:** straw yellow with greenish hues

**Nose:** fruity and floral

**Palate:** dry with an aftertaste of almond

**Serve with:** Excellent as an aperitif. Prosciutto, soups, fish and white meats

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