

FRIULANO

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia Italy

Grape types, %
Friulano 100%

Planting area, vineyard age
Terraced hillslopes
Vineyard planted 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of September

Cropping level
80 Q/Hectare

Vines per hectare
5.500

Vine training system
Guyot

The grapes are obtained from the same friulan autochthonous plants in the hilly areas with good exposition to sun such as to obtain good rich extract and typical variety.

Vinification

Skin maceration is done at low temperature (8-10°C). Soft pressing follows and fermentation is done at controlled temperature for a period of about 15 days.

Elevation

In steel tanks with controlled reduction where it lies till the following spring. Once bottled, it rests for two months.

Wine characteristics

This wine has pleasant ripe fruit and flower smells which mix together and are completed with delicate fragrance and taste.

Appearance

Straw yellow

Nose

Fruit, flowers, spice

Palate

Fresh-tasting, savoury, full-bodied, elegant, long-lingering

After-aroma

Fresh, savoury, minerally

Food matchings

Herb and fish-based pastas, white meats, cold cuts

Collio

