



CABERT

CANTINA DI BERTIOLO
DAL 1960



FRIULANO



DOC FRIULI
COLLI ORIENTALI

Scents that remind of sage, elderflower, alfalfa hay, fruity hints of apricot and the typical hint of bitter almond.
Soft, dry and harmonious flavour.

SOIL

Ponca

VINIFICATION/FERMENTATION

After harvesting it is cold stored and then fermented in steel tanks at a controlled temperature to enhance the notes of fruit.

AGING

It is aged in steel tanks with constant battonage for 6 months

STYLE

Dry

YEAR

Vintage usually refers to the harvest of the previous year, with rare exceptions from two years earlier.

TECHNICAL ANALYSIS

Alcohol: 13,00 %vol
Contains sulphites

DESCRIPTION

Straw-yellow colour, tending towards green.
Scents that remind of sage, elderflower, alfalfa hay, fruity hints of apricot and the typical hint of bitter almond.
Soft, dry and harmonious flavour.

GASTRONOMIC PAIRING

Friulano is a very versatile wine, suitable for appetizers and delicate fish-based dishes in the simplest interpretations, and it goes well also white meat dishes, which may also be baked.

AWARDS

Some of the awards received:

LUCA MARONI

- 2024 - PT. **92**
- 2023 - PT. **94**

BIBENDA

- 2024 - **4 grapes**
- 2023 - **4 grapes**

VITAE - Associazione italiana sommelier

- 2024 - **ttt**