

Friulano

DOC Friuli Colli Orientali

Straw-yellow in 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.



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



TECHNICAL ANALYSIS
Alcohol: 13,00 %vol
Contains sulphites



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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.

