



COLLIO

D.O.C.

Friulano

GRAPE Tocai friulano

YEAR OF PRODUCTION 2022

MARKETED December 2023

TYPE OF SOIL Marl and sandstone

TRAINING SYSTEM Guyot

EXPOSURE South-East, 200-260 m a.s.l.

FERMENTATION Spontaneous fermentation with indigenous yeasts, 100% stainless steel

AGING Stainless steel for 10 months

ALCOHOL CONTENT 13,60% vol

TOTAL ACIDITY 5,0 g/L

ESTIMATED DURATION OF WINE 6-7 years

SERVING TEMPERATURE 10-12°C

Tasting Notes

The color is yellow straw with gold highlights. The aroma is floral and fruity, of violet and jasmine in the first instance, followed by citrus notes of mandarin, candied fruit and memories of pastries. On the palate freshness, length and persistence of sensations are highlighted, with a well-structured finish. The delicate savouriness makes it great to drink.

Serving suggestion

Perfect for an aperitif or for the entire meal. It goes well with raw fish appetizers as well as with fried Adriatic fish, fettuccine with sea bass, baby squid and steamed white fish. Excellent with San Daniele prosciutto crudo and paired with fresh cheese.



NOTES
