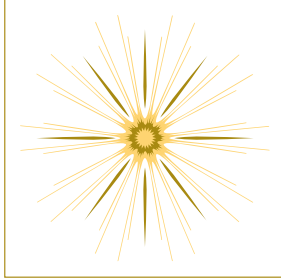




## TENUTA STELLA



## FRIULANO COLLIO DOC

### GRAPE

*100% friulano*

### YEAR OF PRODUCTION

2015

### MARKETED

February 2017

### TYPE OF SOIL

*Marl and sandstone*

### PRUNING SYSTEM

*Guyot*

### EXPOSURE

*Southeast from 150 - 260 m ASL*

### FERMENTATION

*Spontaneous with indigenous yeasts  
100% stainless steel*

### AGING

*100 % stainless steel for 11 months*

### ALCOHOL CONTENT

*13% vol*

### TOTAL ACIDITY

*4,5 g/L*

### ESTIMATED DURATION

*6 - 7 years*

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### TASTING NOTES

*The color is yellow straw with golden hues. The aroma is rich with citrus fruit reminiscent of grape fruit peel, plus wild rose canina with a hint of violets.*

*The finish gives way to the slightly bitter nuance typical of friulano mixed with the mineral characteristics conferred by the terroir.*

*On the palate it is characterized by freshness, decisively dry and persistent. A Friulano with great structure and personality, a worthy representative of the region.*

### SERVING SUGGESTIONS

*Perfect for an aperitif or for the entire meal.*

*It goes well with raw fish appetizers as well as delicately fried fish dishes of the Adriatic, Baccalà alla vicentina, fettuccine with seabass, baby squid and finally with Etruscan soups both in winter and summer.*



## NATIVE GRAPE VARIETAL OF COLLIO

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### TENUTA STELLA

VIA SDENCINA, 1 • 34070 DOLEGNA DEL COLLIO (GO)

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### MARKETING

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## CERTIFIED ORGANIC FARM

