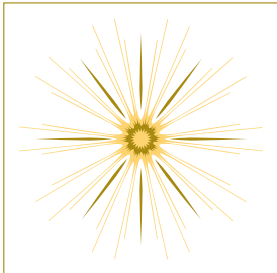




TENUTA STELLA



FRIULANO COLLIO DOC

GRAPE

100% friulano

YEAR OF PRODUCTION

2014

MARKETED

March 2016

TYPE OF SOIL

Marl and sandstone soil

BREED

Guyot

EXPOSURE

South-east from 150 to 260 m a.s.l.

FERMENTATION

*Spontaneous fermentation with
indigenous yeast*

100% stainless steel

AGING

100 % stainless steel for 11 months

ALCOHOL CONTENT

13,00% vol

TOTAL ACIDITY

5,3 g/L

ESTIMATED DURATION OF WINE

6 - 7 years

TASTING NOTES

The color is yellow straw. The aroma is full and fruity, reminiscent of pear, apple and ripe peach, slowly giving way to hints of almond typical of Friulano, well mixed with the mineral characteristics conferred by the terroir.

On the palate freshness, length and persistence of sensations are highlighted. The mineral notes make it great to drink.

It is a Friulano with great structure and personality, worthy representative of the region.



NATIVE GRAPE VARIETAL OF COLLIO

TENUTA STELLA

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MARKETING

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CERTIFIED ORGANIC FARM

