



GRAPE 100% Tocai friulano

YEAR OF PRODUCTION 2018

MARKETED January 2020

TYPE OF SOIL Marl and sandstone

TRAINING SYSTEM Guyot

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

FERMENTATION Spontaneous fermentation with wild yeast 100% stainless steel

AGING 90% stainless steel, 10% tonneau, french oak 2° passage for 10 months

ALCOHOL CONTENT 12,80% vol

TOTAL ACIDITY 4,7 g/L

ESTIMATED DURATION OF WINE 6-7 years

FRIULANO COLLIO DOC

TASTING NOTES

Golden yellow color with bright highlights. The aroma is characterized by intense floral notes of dandelion, broom, and lily, followed by ripe peach and apricot in syrup. In the final, vegetal hints of bay leaf, thyme, and mountain hay enrich the bouquet. The wine goes straight and fresh in the mouth, immediately recalling the fruity notes perceived on the nose, and then it closes with a nice acidity that cleans the mouth.

SERVING SUGGESTION

Perfect for an aperitif or the entire meal. It goes well with raw fish appetizers, as well as delicately fried fish dishes of the Adriatic. Splendid and elegant combinations with "baccalà alla vicentina", fettuccine with seabass, baby squid, and finally with Etruscan soups, both in winter and summer. Excellent with Prosciutto Crudo San Daniele aged over 24 months and with white meat dishes.



SOMMELIER WINE AWARDS 2020

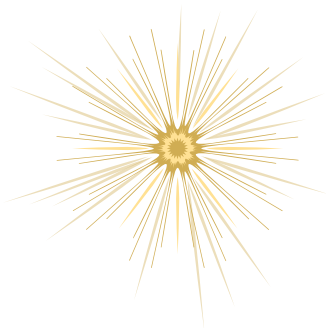
«Very intriguing, with lime, lemon, white pepper and a savoury character.»

Deniz Bayram, Novel Wines

«Grassy, with lemon citrus and a rounded, silky texture on the palate, good length and a bitter-lemon finish.»

Victoria Sharples, St John Restaurant Group.

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