



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI Friulano

D.O.C.

Indigenous grape variety
Tocai Friulano



Sunflower golden yellow, shiny, with lime green highlights.



Of hazelnuts, with scents of almond and fragrant dried flowers.



Elegant, full, smooth, of roasted almonds and walnuts, dry and silky.

Description: medium-big, trunk-shaped, pyramid-like cluster, with medium greenish yellow berries, simple flavor. **Vine training system:** double Cappuccina, medium-long pruning, not rich in buds. **Harvest period:** last ten days of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body, the must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks **Colour:** sunflower golden yellow, shiny, with lime green highlights. **Aroma:** of hazelnuts, with scents of almond and fragrant dried flowers. **Taste:** elegant, full, smooth, of roasted almonds and walnuts, dry and silky. **Serve with:** an excellent aperitif, with cold-cut and *prosciutto* ham antipasti, fish and shellfish, fish soup, boiled meats, savory pasta dishes and herb risotto, boiled asparagus and white meats. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in Summer and at 12-14° in the Winter, in a high-stemmed glass, with a wide and capacious cup.