



Friulano 2018

D.O.C. Friuli Isonzo

UVE: Friulano (100%)

FORMA D'ALLEVAMENTO
E DENSITÀ D'IMPIANTO:

Guyot with 4500 vines/ha (age of the vineyard about 40 years)

RESA PER ETTARO:
80 q/ha around 55 hl/ha

VENDEMMIA:
totally by hand, around 20 of September

VINIFICATION: The grapes are de-stemmed, crushed and left to macerate for 48 hours in a concrete tank where alcoholic fermentation will begin. Subsequently the partially fermented grape must will be separated and the skins will be pressed in order to extract the remaining part which will then be joined so as to complete the alcoholic fermentation together. Also in this case we will proceed to refine the wine on the fine lees in order to give greater nose notes, complexity and taste. The malolactic fermentation is completely done.

BOTTLING: July 2018.

CHARACTERISTICS: The color is yellow intense with golden reflections.

The nose is of delicate floral notes, with hints of almond and mature fruits.

The mouth of the wine is round and soft with rich fruit flavours and a finish of sweet almond..
