



# No Land Vineyard 2020 I.G.T. Venezia Giulia

**UVE:** Friulano (50%), Ribolla Gialla (40%),  
Chardonnay (10%)

**FORMA D'ALLEVAMENTO**

**E DENSITÀ D'IMPIANTO:**

Guyot with 3500 vines/ha (age of the vineyard  
about 40 years)

**RESA PER ETTARO:**

50 q/ha around 30 hl/ha

**VENDEMMIA:**

around 20 of September

**VINIFICATION:** The grapes are picked up at the  
same time.

The grapes are de-stemmed, crushed and left to  
macerate in a concrete tank where alcoholic  
fermentation will begin. The contact with the skins  
lasts for fifteen days.

Subsequently the partially fermented grapes will  
be separated and the skins will be pressed in order  
to extract the last part of the juice. After the juice  
will be mixed together and finish the alcoholic  
fermentation.

After this period we put half of the wine in old  
barrels and the other half in stainless steel tanks.  
To refine the wine further we mix the wine with  
the fine lees in order to give greater nose notes,  
structure and complexity

**BOTTLING:** february 2022.

**CHARACTERISTICS:** The colour is a brilliant yellow  
with golden reflections.

The nose is of delicate floral notes, with tropical  
fruits, pineapple and citrus fruits.

The mouth of the wine is fresh with a hint of salt  
and the recognition of apricot, kiwi, yellow peach  
flavours.

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