



Friulano

Friuli Grave DOC

Sincere and hospitable like Friuli, this wine symbolizes the most genuine tradition of Friulian people with their love for local history and the virtues of an authentic land.

In the glass the straw yellow color is bright and changing, with a touch of green. The bouquet is slightly aromatic with reminders of almond, elderberry flowers and mature pear, the same elegant mineral notes that you will rediscover on the palate.

Grape varieties: Friulano.

Production area: the grapes are cultivated in the area called "Grave", located in the north east of Italy, sheltered by the Alps.

Soil composition: loose, well aired soil, mainly composed of typical calcareous white river stones dragged here by the flooding of alpine brooks.

Growing systems: guyot.

Vinification: cold maceration of the grapes, soft pressing and fermentation in stainless steel tanks. Maturation part in steel and part in tonneaux in contact with the yeasts until bottling.

Food pairings: the classic combination is with typical dishes and products of Friulian cuisine like San Daniele prosciutto and Frico (a dish based on fried cheese of different ageing). Wine with deep rooted tradition, it is enjoyed in the area at any hour and for every occasion.

Service temperature: 6-8 °C.

Suggested glass: 