



## FRIULANO D.O.C.

Wine grape variety: 100% friulano

Terrain: pebbly, average mix

Age of vines: 15-80 years

Cultivation and technique: monolateral guyot

Yield per hectare: 50-60 quintal

Harvest: only hand-picked in the middle of September

Vinification: maceration for 8 hours, gentle pressing, insertion of selected yeasting agents and fermentation at controlled temperatures

Maturing: in stainless steel casks for 6/8 months

Refining: in bottle

Characteristics: straw yellow color with shades of green, aroma similar to that of wild flowers. Fresh taste, soft and velvety, with a hint of almonds.



Vini D.O.C. da agricoltura Biologica



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