

NAME: Friulano Subida 23 DOC Collio

GRAPES: Friulano

PRODUCTION ZONE: Cormons (GO)

VINEYARD:

Name: Subida 23

Vines planted in: 1973

Surface: 1,69 Ha

Soil profile: Layers of clay marl alternating with sandstone flysch classified as loamy-clayey, no limestone

Vine training system: Single and double arch-cane guyot

Exposure: South-East

Yield: 3,5 tonnes/ha

VINIFICATION:

Harvest: Manual in small boxes in the middle of September.

Elaboration: Whole grapes crushing and soft pressing. Cold clarification just by gravity of only free run juice. Fermentation with selected yeasts in oak barrels where wine remains for about 10 months. After that the barrels are assembled. No malolactic fermentation. Gentle filtration at the time of bottling.

WINE:

Overwhelming aromas of mellow fruits and fresh flowers. Enchanting notes of balsamic and oriental spices with a touch of almond especially when getting older. Persistent and salty with perfect balance between fruit, acidity and minerality.

It is completely dry with approximately 14,5 %vol alcol.

TECHNICAL DATA:

Bottle: burgundy authentique 0.75 l, 1,5 l

Closure: natural cork, tin capsule

Packiging: box six bottles