

NAME: Friulano DOC Collio

GRAPES: Friulano

PRODUCTION ZONE: Cormons (GO)

VINEYARD:

Name: Subida 23, San Giovanni, Monte, San Mauro

Vines planted: between 1938 and 1998

Total surface: 3,5 Ha

Soil profile: Layers of clay marl alternating with sandstone flysch o

Vine training system: Single and double arch-cane guyot

Exposure: South-East, South, hilly position

Yield: 4 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. Separation free run juice and press juice Fermentation in oak barrels and partly in stainless steel where wine remains for about 10 months. After that the wines are assembled. No malolactic fermentation. Gentle filtration at the time of bottling.

WINE:

Dusty and perfumed, with peach and hints of mango giving way to exotic florals and sweet spice. Silky spice and rich in character. Medium in length but with supreme balance and pleasure factor.

It is completely dry with less than two grams of sugar per liter and approximately 14,5 %vol alcol.

TECHNICAL DATA:

Bottle: burgundy authentique 0.75 l

Closure: natural cork, tin capsule

Packiging: box six bottles