

COL LIO FRIU LAN O



COLLIO FRIULANO

Variety:

100% Tocai Friulano

Vinification:

Grapes are harvested exclusively by hand, and soft-pressed whole. After having been cold-decanted, the must is fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks. The wine then sojourns sur lie until March.

Tasting notes:

Straw yellow coloured wine with reflections of green. A gentle bouquet of bitter almond with hints of exotic fruits and citrus fruits. Warm, dry and full-bodied on the palate, it leaves a pleasantly bittersweet aftertaste.

Food accompaniment:

Flavorful first courses such as risotto with asparagus and aromatic herbs; fish-based second courses (especially “fat” fish like roast turbot or rock fish). Excellent with spicy oriental cuisine.