



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

COLLIO D.O.C.



# Friulano D.O.C. Collio

**GRAPE VARIETIES:** Tocai Friulano.

**SOIL:** known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone.

**TRAINING SYSTEM:** High intensity Guyot.

**VINIFICATION:** takes place in temperature-controlled stainless steel vats for 20 days at a constant temperature between +16° and +20°C.

**AGING:** in stainless steel tanks kept at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

## TASTING NOTES

**COLOR:** straw yellow with greenish tinges.

**AROMA:** complex and varietal, with hints of melon and nettle.

**TASTE:** in the mouth it is velvety with mineral undertones and a tangy finish.

**BOUEQUET:** floral anise, light licorice. In the mouth very harmonious full and aftertaste of bitter almond

**PAIRING:** complements San Daniele prosciutto, hearty soups and flavourful fish dishes.

**SERVE:** at a temperature between +12° and +13°C. Uncork just before serving.

**CONSUMPTION AND AGING POTENTIAL:** If stored well, its gains character over time and can age for 3 to 4 years maintaining all its balance and varietal stamping.

**BOTTLE SIZE:** 0.750 L