



DOC COLLIO FRIULANO

Vineyard - Ecla

Community of Cormons – Brazzano – Friuli Venezia Giulia

Age of the vineyards: 55 years

Ground

Marl and sandy loam

Grape variety

Tocai Friulano

Growing method

Cappuccina and Guyot

Vinification and refinement

Manual harvest, destemming of the grapes, 8 hours of skin contact, soft pressing in a vertical pneumatic press, flotation, fermentation with selected yeast, maturation 6 months in stainless steel

Tasting profile

Clear straw yellow/green color strong, dry, with hints of wild flowers, at the end a hint of bitter almond

Food pairing

Excellent also without food, perfect aperitif/appetizer wine, Friulano matches very well with all kind of raw ham like San Daniele, Parma. But also with easy white meat or fish dishes