



Friulano

DOC | Friuli Colli Orientali

VINE: Tocai Friulano

PRODUCTION AREA: Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS: Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 12-15 buds

YIELD PER HECTARE: 60 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: soft pressing, temperature-controlled fermentation, 6-month refining on its own yeast

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 6.000 – 0,75 lt. Bottles

TYPE: dry white

COLOUR: straw yellow

BOUQUET: intense and flowery, with light hints of hawthorn, nettle, and wildflowers

TASTE: dry and harmonious, with a gentle almond aftertaste

SERVE WITH: starters, white meat soups, sauce-based dishes; ideal as an aperitif

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