



# 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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