



750 ml

Friulano

Pale yellow colour with green reflexes, with a fruity bouquet with notes of bitter almonds and white flowers. The taste is pleasantly dry, full and persistent.

Grape Varieties

100% Friulano

Alcohol Content

13% Vol.

Vinification Process

Maceration and pre-fermentation at cold temperatures, soft pressing of the grapes using inert gas to increase the amount of protection

Location of Vineyards

Friuli plains and hills in the DOC Latisana area

Terroir

Silty clay on a limestone base

Training System

Modified Guyot

Plant Density

4,000 per hectare

Production per hectare

100 q/ha

Residual Sugar

2 g/l

Best Served Temperature

10 - 12 °C