



# FRIULANO

## DOC Friuli



### APPELLATION

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### GRAPES

100% Friulano

### SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

### GROWING SYSTEM

Double arched

### EXPOSURE

East - West

### ALCOHOL

13,50% vol.

### TOT ACIDITY

5,2 g/l

### SUGAR

0,2 g/l

### SERVING TEMPERATURE

10 - 12 °C

### HARVEST PERIOD

September

### SENSORIAL CHARACTERISTIC

Dry white wine with a hay yellow colour, it has a clean aromatic perfume with scents of acacia and wisteria. In mouth it has a clean, dry, opulent, rightly tasty with scents of Renetta apple and an important aftertaste of bitter almond.

### FOOD PAIRING

Recommended as aperitif, perfect with San Daniele Prosciutto, also for accompanying first course as pasta and vegetable based risotto. Perfect with fish based second courses with a determined and savoury taste as sardine "in saor", stockfish "alla vicentina" and cuttlefish "alla veneziana".