

Friulano

**In the vineyard**

grape variety Friulano
appellation DOC Friuli
vineyard clay and gravelly soil of alluvial origin
age of the vines 20 years
training method sylvoz

Awards

BIBENDA
 Bibenda
 4 grappoli

In the cellar

vinification cold maceration on the skins. Soft pressing followed by fermentation at controlled temperature. Maturation on the fine lees in stainless steel and concrete tanks with regular bâtonnage until bottling.
alcohol 13% vol

I MIGLIORI VINI ITALIANI

Luca Maroni
 93/100

In the glass

tasting notes straw yellow colour with greenish hues. A sincere and typical bouquet, which releases intense floral notes of flowers and wild herbs with a fresh almond fragrance. It's a dry, full body and enveloping wine, with an elegant, slightly bitter finish of dried fruit. Clearly a well-balanced and harmonious finish.
serving temperature 10-12° C
pairing suggestion the most authentic aperitif from Friuli region, it perfectly pairs with bread crouton and San Daniele cured ham. Very good also with cold seafood starters, herb risotto and white meat.

Sustainability

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.