



WHITE WINES *Native*

FRIULANO 2021



Denomination: V.Q.P.R.D.D.O.C. Collio

Grape variety: Friulano

Vineyard location: Vineyards located on hills in the vicinity of the winery, on mainly south-facing slopes.

Density of planting: 4,500 – 5,000 vines/ ha. arched cane and guyot trained

Harvest: 22th September 2021

Vinemaking: Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The bunches are then quickly carried to the cellar where they are gently pressed. The first must is pumped into temperature controlled stainless steel vats. The wine is kept on its lees for 6-7 months before bottling.

Abv: 14.0°

Total acidity: 4.9‰

Tasting notes: Pale straw with greenish tints, with a strong and round flavour, and a characteristic note of almonds and chamomile flowers. Has a slightly lower acidity than the other white wines in the range.

Food matches: Perfect with Prosciutto di S. Daniele, splendid with vegetables, particularly in spring: asparagus, nettles, hops, and champion, in a risotto or openfaced omelette. Also goes very well with crustaceans such as mantis shrimp, shrimp, scampi and lobster.

Production: 16,000 bottles