

# Friulano 2017

The roots of Friuli



## VARIETAL

Tocai Friulano 100%



## VINEYARDS

Exclusively from our "Cusins" vineyard. 5,700 vines planted per hectare, trained using the Guyot method. Yield of 80 ql/ha.



## HARVEST

Meticulous hand selection.



## VINIFICATION

Soft pressing of the grapes immediately after harvesting. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at controlled temperature.



## AGING

Aged on the noble lees in stainless steel for 6 months with frequent batonnages.



## TASTING NOTES

### Color

Brilliant, golden yellow.

### Aroma

Wild flower, pastry cream, and almonds.

### Taste

Elegance with structure, revealing characteristic notes of sweet and bitter almonds.



Tocai Friulano is a native Friulian varietal that thrives in our warm yet ventilated climate conditions. Pairs perfectly with cured and fatty meats or strong-flavored seafood dishes and hearty soups.

Serve at 54-58°F.

**ALC. CONTENT**  
13%

**ACIDITY**  
4,8 g/l

**pH**  
3,57

**DRY EXTRACT**  
19,7