

# Friulano 2018

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**  
Vinification begins with soft pressing immediately after harvesting. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at a controlled temperature (18-20°C).



**AGING**  
Aged on the noble lees in stainless steel tanks with weekly batonnages for eight months.



## 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.



Pairs perfectly with cured and fatty meats or strong-flavored seafood dishes and hearty soups.

Standout chef pairing: Crab mayonnaise & dill on beef dripping toast by Arron Rhodes @ Gough's on Gough (Hong Kong, HK)

Serve at 12-14°C.

**ALC. CONTENT**  
13%

**ACIDITY**  
4,9 g/l

**pH**  
3,29

**DRY EXTRACT**  
19,2