



Friulano 2020

The roots of Friuli



VARIETY Friulano 100%



VINEYARDS Exclusively from our “Cusins” vineyard, planted in 2003, with an average vine age of 13 years. 5,800 vines planted per hectare, trained using the Guyot method. Yield of 128 ql/ha.



HARVEST On September 9th, during the earliest and coolest morning hours. Manual harvest followed by optical sorting.



VINIFICATION After destemming and crushing, grapes are softly pressed. The must is clarified through flotation. Fermentation, aided by selected yeasts, occurs over 10 days in stainless steel tanks at a temperature of 18-20°C.



ÉLEVAGE The wine evolves in stainless steel tanks on the noble lees for seven months. We conduct bâtonnages until the end of December, first twice a day and then with diminishing frequency. At the beginning of April, we proceed with the bottling; afterwards, the wine rests for a month before release.



TASTING NOTES (serve at 13-14°C)

Color Straw yellow.

Aroma Perfumes of acacia flowers, white peach, vanilla pods, elderflower, white pepper, pistachio, and scents of lychee.

Taste Gently sapid, balanced, and persistent. Notes of pineapple, turmeric, and almonds.



PAIRINGS Standout chef pairing: Crab mayonnaise & dill on beef dripping toast by Arron Rhodes @ Gough's on Gough (Hong Kong, HK). Pairs perfectly with cured and fatty meats or strong-flavored seafood dishes and hearty soups.

APPROXIMATE ANALYTICAL DATA

Alc. content 13,0%	Tot. acidity 5,1 g/l	Lactic acid 0,1 g/l	Malic acid 1,3 g/l
Tartaric acid 1,5 g/l	pH 3,3	Dry extract 18,9	Glycerin 6,5 g/l
Res. sugar 0,8 g/l	Total SO2 87		