



**antonutti**  
Vini dal 1921



## Friulano

DOC Friuli Grave



### GRAPE VARIETIES

100% Friulano



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Cold maceration of grapes.  
Soft pressing and fermentation with selected yeasts.  
Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

13.50% vol. / 5.50 g/L



### TASTING NOTES

Deep straw yellow color. The nose exhibits flowery feelings and typical varietal notes, among which bitter almond stands out. A clean palate unfolds with remarkable freshness feelings



### SERVING TEMPERATURE

10°-12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

0.75 – 0.375 L

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