



Friulano

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DOC Friuli Grave



GRAPE VARIETY

100% Friulano



SOIL

Alluvial plain, Friuli Venezia Giulia region



YIELD

130 q of grapes/ha



VINIFICATION

Soft pressing of grapes. Must fermentation in stainless steel tanks with selected yeasts.
Bottle ageing



ALCOHOL

12% vol.



TASTING NOTES

Native grape. White flowers aromas and light mineral notes on the nose.
The mouth reveals typical hints of bitter almond, the best feature of this grape



SERVING TEMPERATURE

10° – 12° C



BOTTLE SIZES

0.75 L

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