



Bianco 2018

Variety:	100% Friulano
DOC:	Friuli Colli Orientali
Site:	Rosazzo in the comune of Manzano
Vineyard:	Southeast facing terraces
Soils:	Eocene marl and sandstone
Vine training:	Short pruned double Guyot
Vineyard Management:	Certified organic
Yield:	40q/ha
Harvesting date:	Mid-September, manual

Alcohol:	13%
Residual sugar:	1,0 g/l
Total acidity:	4,49 g/l
Sulphur dioxide:	82,0 g/l

The grapes

The grapes are picked by hand. After soft pressing with the stems the must is decanted naturally and fermented partly in stainless steel vats and partly in oak. The wine remains on the fine lees until shortly before bottling.

The wine

The wine comes from a unique blend of old traditional clones with an average age of 60 years grown on slopes at the historic site of Rosazzo.

Colour

Bright pale straw.

Nose

Complex and intense on the nose, with fruit aromas of almond, white peach, golden delicious and lime complemented by elegant notes of hawthorn, acacia and magnolia with hints of mint and majoram.

Palate

Good tension on the palate, with the fruit and herb aromas alongside the typical almond notes of the variety. A wine of great personality combined with attractive, more-ish drinkability.

Food pairings

Salted and cured meats in general, mushroom dishes, pulses, baked fish and poultry.

Serviertemperatur: 11 - 12 C°

