

# FRIULANO

## DOC FRIULI ISONZO

**Vineyard age: planted in 2001**

**Serving temperature: 10-12° C**

**Training system: Guyot**

**Alcohol (ABV): 13,5%**

**Soil composition: clayey-sandy  
with gravel**

**Management of the vineyard:  
controlled grassing  
with row processing**

**Harvest: mid to late September**



### VINTAGE AND HARVEST NOTES

2024 - A year characterized by a rainy spring throughout the flowering period. Beginning in mid-June, a strong temperature swing was noted that brought an increase in temperature and a total absence of rain until July, which was characterized instead by rain and heavy hail.

### WINEMAKING

After a soft pressing of the grapes, fermentation takes place in stainless steel tanks at a controlled temperature of 16-18° C. Aging in steel tanks on the noble lees until March.

### VINEYARD LOCATION

Cormons

### TASTING NOTES

Straw yellow with green highlights.  
The nose denotes hints of apple, pear and white fruit.  
On the palate it is broad and velvety with excellent freshness.

### FOOD PAIRING

To be served with San Daniele ham, delicate first courses, chicken, raw fish and medium-aged cheeses.

### AWARDS

2020:

- 90 pt Doctor Wine

2018:

- 4 Stars Vini Buoni d'Italia