EN

SAN SERFF

WHITE

DOC COLLIO

Grapes: Pinot Bianco, Sauvignon
Average vine age: about 30 years
Training system: mostly Guyot
Alcohol content: 13.5%
Vineyard management: controlled grass cover with under-row cultivation
Harvest period: late summer

VINTAGE AND HARVEST NOTES

2016 - Budbreak occurred during the first ten days of April, while flowering took place between late May and early June in the Collio area. Véraison occurred at the end of July.

WINEMAKING

During the harvest, the grapes undergo a rigorous sorting process to optimise the quality of the raw material.
This is followed by overnight skin maceration at a temperature of 5°C.
The grapes are then gently pressed to preserve the integrity of the skins and prevent them from breaking.
The must is cooled and cold-settled in stainless-steel tanks.
The first racking is carried out directly into barriques, where both alcoholic and malolactic fermentation take place.
The wine then ages in barriques for 6 months, depending on the vintage. Clarification is performed only when necessary.
It is bottled with light filtration and subsequently undergoes a long period of bottle ageing in the cellars of the Castle.

VINEYARD AREA

Capriva del Friuli

SOIL COMPOSITION

Ponca, composed of marl and sandstone.

TASTING NOTES

A wine of exceptional power and structure. Barrique fermentation gives it a majestic, complex and irresistible aromatic bouquet. The palate is full, broad and richly structured.

FOOD PAIRING

An incomparable partner for fish soup, baked fish, boiled meats and mostarda. Perfect with foie gras and truffle tagliolini. Serving temperature: 10-12°C.

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