

Name: Friulano

Grapevine: 100% Friulano (not blended)

Surface: 15.837 m³ (approximately 1.6 hectares)

Location: Ronchi di Gagliano – Colli Orientali del Friuli

Soil: Eocene Marl (also called “ponca” in Friulan)

Pruning techniques: Guyot

Vineyard: We only carry out mechanical and manual processes on our soil and plants.

We use neither fertilizers nor herbicides to keep production as natural as possible. The minerals used for the vine treatment are copper oxide and sulfur. Pesticides are only used if strictly necessary.

Harvest: Picked by hand, put in baskets so our grapes arrive intact in the cellar.

Vinification: The grapes are de-stemmed, the berries slightly opened and then must is poured in stainless steel tanks to ferment. We don't do any wine clarification or chemical fining. The must, together with the grape skins is then left to macerate for 1-5 days. After that, on a daily basis, we proceed to break the cap that is created to then pump the wine over it. The temperature is kept under 23° C using fresh water that flows over the entire surface of the tank.

Ageing: In stainless steel tanks for 18-24 months and brief passage in French oak tonneaus (550 L cask).

Alcohol content:

Sensorial effects: **Color:** Intense pale yellow due to maceration with skins.

Scent: Refined aromatic bouquet. Delicate with hints of almond.

Taste: Dry wine, rich, with low acidity and varietal flavor of pleasant, bitter almonds.

Pairing: It is excellent as an aperitif. It can be accompanied with any meat or fish dishes and soups.

To be served: at 12°-14° C

Availability: Bottled or as wine in bulk (demijohns or Bag in Box)

Further Details: This wine has recently enjoyed international visibility thanks to the diatribe between Italy and Hungary for the paternity of the vine and the “property” of the name (Tocai in Friuli, Tokay in Hungary). This vine has always been cultivated on our estate, since it is was born. In fact, the so-called “old vineyard” is still formed by the oldest and yet, very productive plants of this autochthon, Friulan vine. We are proud to boast that our old, Friulan vines were able to survive the phylloxera epidemic that took place in the late 1800s. This is why we have decided to jealously preserve these mother plants, which we consider our patrimony as they clearly distinguish our product from others. In fact, if we are in need of Friulano plants we refuse to look outside our vineyard; the new vines are **ONLY** cultivated by means of grafts from the mother plants of our 200 year old vineyard.