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# FRIULANO

DOC FRIULI

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## Tasting notes

Fine, delicately intense, characterised by notes of fruit and flowers. Fresh, dry, soft, smooth to the palate with distinct flavour. Straw yellow, tending towards green colour.

## Aging

48 hours pre-fermentation cold maceration, soft pressing of the grapes, alcoholic fermentation at a controlled temperature followed by maturation in steel basins for several months.

## Food pairing

Ideal as aperitif, great with soups, cold cuts and savoury fish dishes. A very interesting match with eastern cuisine.

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 Grape variety

Friulano 100%

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 Vine

Training system Guyot

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 Appellation  
DOC Friuli

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 Soil

Argillaceous, calcareous, rich in micro-elements.

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 Alcohol  
13 %

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 Serving temperature  
8-10 °C  
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Italian  
Wine  
Atelier

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