

TECHNICAL DATA

FRIULANO



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| Variety | Friulano |
| Production zone | Friuli Venezia Giulia |
| Denomination | Friuli DOP |
| Type of Soil | Skeletal Soil |
| Training system | Mainly SYlvoz, Guyot and others |
| Plants per hectare | About 3000-3500 |
| Harvest period | September |
| Fermentation | In white, in steel tank, 14-16°C |
| Refining | In steel tank |
| Alcohol content | 12,5 % vol. |
| Residual sugar | 3 g/l |
| pH | 3.40 |
| Packaging | Boxes with 6 bottles |
| Serving temperature | 10 – 12 °C |
| Stopper | Synthetic cork |
| Colour | Straw yellow with golden reflections |
| Aroma | Sensations of white peach and almond |
| Flavour | Large, voluminous with a slightly bitter taste |
| Accompaniment | Medium-seasoned cheeses, San Daniele ham |

Contains sulphites

Consumption for minors is prohibited