



SIRCH



FRIULANO Friuli Colli Orientali_DOC



Elegant and drinkable, it has a strong personality, a harmonious fruity and mineral complexity and reveals a characteristic bitter almond aftertaste.

Friulano is Friuli Venezia Giulia's best-loved wine: it derives from Sauvignonasse, a grape now almost extinct, brought to Friuli in the second half of the 19th century from the Bordeaux region. In 1898, it was found as "Tocai del Friuli" in Tarcento, and in 1933 L'Italia vinicola ed agraria, after having tasted it in Cividale, included it among the noble grapes of Friuli, with samples "truly worthy of the superior denomination". Until 2007, it was known as Tocai Friulano and since then its name has been Friulano.

Grapes. Tocai Friulano

Designation of origin. Friuli Colli Orientali DOC

Soil. Flysch of marl and sandstone of Eocene age

Training system. Predominantly Guyot and Friulian Double Inverted

Harvest time. When phenolic maturity is achieved

Vinification. The grape is de-steamed and gently pressed. The must obtained undergoes static decanting at low temperature, before starting fermentation in stainless steel tanks at controlled temperature of 18/20°C

Maturation. At the end of fermentation, the wine rests in the same containers on fine lees with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale

Organoleptic description

Color. Straw yellow color with light greenish hues.

Nose. Delicate, intense and captivating bouquet. Aromas of citrus fruit blend with and are enriched by fruity notes of apricot and pear and floral hints of jasmine, antique rose and chamomile.

Taste. All-embracing and complex taste. Notes of ripe Golden apple, dried fruit and vanilla blend with balsamic hints of sage and thyme. The finish has the typical tannic note of almond and citrus.

Food pairing. Perfect as aperitif, it pairs wonderfully with cold cuts especially the San Daniele ham; goes well with fish, white meats and roasts. Excellent with season's vegetable flan pie

Serving temperature. 12/14° C