



# SIRCH



## FRIULANO Friuli Colli Orientali. DOC

Known as Tocai Friulano until 2007 then renamed only Friulano, it is the most loved traditional wine in Friuli Venezia Giulia. It derives from Sauvignonasse, today almost extinct, this vine arrived in Friuli around mid 19th Century from the Bordeaux area. It shows a great character, a harmonious fruity and mineral complexity and a characteristic final taste of bitter almonds.

**Grape variety.** Tocai Friulano

**Designation of origin.** Friuli Colli Orientali DOC

**Soil.** Flysch of marl and sandstone of Eocene age

**Training system.** Guyot and Friulian Double Inverted

**Pest management.** Integrated pest management with controlled environment impact

**Harvest time.** Third week in September

**Harvest method.** By hand

**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 for 8 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale

**Color.** Straw yellow with light greenish hues

**Nos.** Delicate scent, intense and captivating. Aromas of citrus fruits melt together with apricot and pears along with floral notes of jasmine, antique roses and chamomile

**Taste.** All-embracing and complex taste. Notes of ripe Golden apple, dried fruits and vanilla are blended with balsamic scents of sage and thyme. The finish aftertaste presents the typical tannic almond and citrus finish

**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



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