



# SIRCH



## FRIULANO TERLATO 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 "Tokai 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 Tokai Friulano and since then its name has been Friulano.*

**Grapes.** Tocai Friulano

**Appellation.** Friuli Colli Orientali DOC

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

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

**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

**Ageing.** At the end of fermentation, the wine rests in the same tanks 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

### **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.

**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