



FRIULANO

2016 | Friuli Isonzo DOC

Category: white, dry

Grapes: Friulano

Location: Comune of Gorizia

Viticultural area: Isonzo



VINEYARD

Soil profile: shallow soils, with abundant pebble and gravel

Training method: double-arched cane

Vine density: 3.000 vines /ha

Planting age: 28 years

VINIFICATION

De-stemming-crushing

Pre-fermentation cold maceration: 8°-10° C

Pre-fermentation cold settling

Fermentation: 16°-20° C

Yeast: selected

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: gravity settling

Bottling: 17th July 2017

Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13,56 %

Total acidity: 5,58 g/l

Estimated peak of maturation: 5 years

Estimated cellar life: 10 years