



# FRIULANO

2018 | 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: 30 years

Harvest period: first half of September

## 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: 14<sup>th</sup> November 2019

Bottle-ageing: 9 months

## TECHNICAL DATA

Alcohol: 13,59 %

Total acidity: 5,48 g/l

Estimated peak of maturation: 5 years

Estimated cellar life: 10 years