



FRIULANO

2023 | 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: 35 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: 27th June 2024

Bottle-ageing: 12 months

TECHNICAL DATA

Alcohol: 12,95 %

Total acidity: 5,81 g/l

Estimated peak of maturation: 5 years

Estimated cellar life: 10 years