FRIULANO

PRODUCTION AREA:
Paradiso (UD) – D.O.C. Friuli

VARIETY GRAPES:
Tocai 100%.

NATURE OF SOIL:
mainly clavey with
presence of caranto*.

TRAINING METHODS:
Guyot - Silvoz.

PRODUCTION:
120 Quintals per hectare.

ALCOHOL DEGREE:
12,5% Vol.

VINIFICATION:
mechanized harvesting, soft pressure of the grapes and vinification at controlled temperature in the steel tanks with selected yeasts.

CHARATTERISTICS:
strong straw yellow colour, crystal clear, it denotes to the nose floral, fruit and hay signs. Good nose intensity, it reveals a good persistence. Wine of body, harmonic,in mouth it is soft on the palate and it clearly recalls the olfactory feelings. Aromatic persistence is good with slightly aftertaste of almond flavoured.

COMBINATION:
excellent with any type of appetizer and cheeses, better if of average seasoning. Also ideal with firsts as broths or vegetable soups. It generally accompanies with affected and with our raw ham of San Daniele. It finds its maximum expression with appetizers of fish and especially with shellfishes, at any moment of the meal.

*Caranto, from the Latin word caris (stone), is the local name of a Pleistocene paleoground formed by an extremely compact slimy – sandy clay, from bright brown to bright grey colour, with ochre col our stripes.

PARADIIS