



Broy Bianco Collio DOC

Grapes: Friulano 50%, Chardonnay 30% and Sauvignon 20%

Appellation: Collio DOC

Notes: The Friulano and Chardonnay grapes are part-raisined in a ventilated drying room with almost zero humidity at a temperature of 54°F while the Sauvignon is pressed separately after brief skin contact and chilled to block fermentation.

When the grapes are sufficiently concentrated, the musts are blended and fermented partly in steel and partly in barriques and/or tonneaux. Maturation on the fine lees continues until the spring of the second year after the harvest. Finally, the wine goes into bottle at the beginning of summer.

Lustrous straw with pale greenish highlights. Intense, lingering aromas of ripe tropical fruits, acacia honey, orange peel and summer flowers. Powerful, long, soft-textured and warm, nicely balanced by freshness and minerality.

Pair with fish, either oven-baked or served in sauce, truffle risotto and moderately mature cheeses. Friulian food: boreto di canoce (mantis shrimp soup), toc in braide (soft polenta with creamy cheese sauce) with cloth-pressed foie gras.

Serving: Serve at 50-54°F

Alcohol by Volume: 13.5%

Formats: 750ml/6 bottles

