



## T Friulano

**Grapes:** Friulano

**Appellation:** San Floriano del Collio DOC, Friuli

**Notes:** Traditional white wine vinification with gentle crushing of the berries in pneumatic presses of modern design. Fermentation and aging in stainless steel.

Straw yellow with greenish highlights when young. A penetrating fragrance of spring flowers introduces the distinct note of almonds typical of the variety, which is echoed on the dry, full-bodied palate with its rounded flavor and long aromatic length.

A classic aperitif that can also be served with fish or asparagus-based starters, spring soups and pasta or rice in fish sauces. Friulian kitchen: Risotto with Tavagnacco asparagus. Superb with San Daniele prosciutto crudo (air-cured ham).

**Serving:** Serve at 50-54°F

**Alcohol by Volume:** 13%

**Formats:** 750ml/12 bottles

