

Friulano DOC Friuli Colli Orientali



Grapes:	Tocai Friulano
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the “Villa Morpurgo” vineyard at Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian
Vineyard sites:	Hillslopes, terraced for improved vineyard management
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	Varying from 15 to 30 years
Training system:	Double Guyot at 5,000 vines per hectare
Yield per vine:	1.5 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory
Harvest period:	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness
Harvest method:	By hand in small cases
Vinification:	Soft pressing with separation of the press fractions. Settling at 14 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C
Maturation:	For 6-8 months on the fermentation lees kept in suspension by periodic stirring
Release to market:	8-10 months after the harvest
Sensory profile:	<p><u>Appearance:</u> Pale straw yellow</p> <p><u>Nose:</u> Intense, aroma-rich and poised with hints of almonds and ripe fruit</p> <p><u>Palate:</u> Well-rounded and full-flavoured thanks to nicely gauged acidity and generous extract. Almondiness underpins the lingering aromatic length</p>
Food matchings:	The Tocai Friulano grape makes this wine an unrivalled partner for air-dried prosciutto crudo di San Daniele ham and delicate cured meats such as culatello. A match made in heaven if served with herb omelettes and risottos or egg and asparagus-based dishes. Vegetable soups and Friuli’s traditional bean and barley soup
Serving temperature:	8-10 °C

