




CASTELLO DI BUTTRIO



UVE CARATE BIANCO RISERVA

DOC FRIULI COLLI ORIENTALI



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| Grapes: | White grape varieties |
| Designation: | DOC Friuli Colli Orientali |
| Provenance of grapes: | From the vineyards of Castello di Buttrio |
| Soil: | Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian |
| Vineyard sites: | Hillslope rows, planted on ledges 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: | 20-80 years |
| Training system: | Guyot |
| 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 |
| Vinification: | Soft pressing. Settling at 14 °C for 72 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C, after which partial malolactic fermentation is completed |
| Maturation: | For 8 months on the fermentation lees kept in suspension by periodic stirring. After 12 months in stainless steel tanks, the wine goes into bottle, where it ages for a further 15-18 months before release to market. |
| Release to market: | 26 months after the harvest |
| Sensory profile: | Appearance: Bright yellow Nose: Wafts of broom, dandelions, honeydew and mango Palate: Freshness, class and natural balance is set off by long-lingering persistence and complex structure |
| Food matchings: | Delicious with baked pasta or Friuli’s traditional damson dumplings. Try with fish or white meats baked in the oven or served with spices and aromatic herbs |
| Serving temperature: | 10° – 12° C |
| Recommended glass: |  |