



USA \$ 20,39

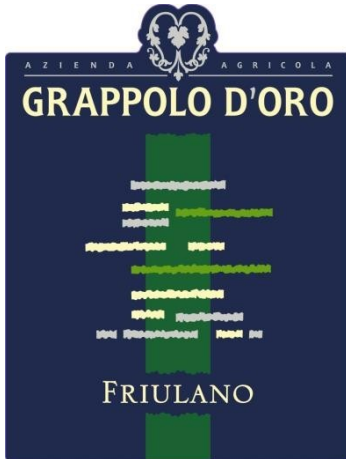
Friulano

Serve at 10° - 12°

Wine with a straw yellow colour. The bouquet is harmonious with notes of wildflowers and almonds. The taste is soft and dry. It goes well with: light appetizers, fresh cheeses, raw ham, and white meats.

GRAPPOLO D'ORO

FRIULANO



ANALYTICAL DATA

ALCOHOL (% VOL) 13,00

DRY SUGARS

VINTAGE 2019

<u>Grape variety:</u>	Friulano 100%
<u>Appellation:</u>	Friuli Colli Orientali
<u>Designation:</u>	DOC
<u>Soil type :</u>	marls and sandstones of Eocene origin
<u>Harvest time:</u>	end of September
<u>Harvesting mode:</u>	manual

Vinification:

The grapes are gently destemmed and left to macerate at a cold temperature for about 12 hours; a soft pressing follows and fermentation takes place at a controlled temperature in stainless steel containers.

Refinement:

Maturation and aging continue in steel tanks and the wine is left on its noble lees for about 4 months depending on the vintage.
The bottled wine is aged in conditioned rooms for at least one month.

Sensory Notes:

Color: straw yellow with greenish reflections.

Bouquet: harmonious scent with notes of ripe fruit and aromas of vegetable garden, prolonged with a clear sensation of sweet almond.

Taste: soft and sapid leaves a pleasant bitterish note in the mouth.

Food pairing: excellent as an aperitif or with fresh cheese, prosciutto crudo, dry pasta dishes, fish and white meat.

Serving Temperature:

12 - 14°C

Voor prijs / leveringscondities:

❖ Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com

Price free delivered USA \$ 20,39 per bottle

For orders and information in USA please contact

❖ Mr. Frank Spagnoletti (+1) 713.962.3293 - frank@catcolnetradingglobal.com

❖ Mr. Johnny Krohn (+1) 515.720.8533 - johnny@catcolnetradingglobal.com