



## FRIULANO

D.O.C. FRIULI COLLI ORIENTALI

From native grapes of Tocai Friulano, this wine is made in stainless-steel tanks and refined in wooden barrels. Bright straw yellow, delicate bouquet bursting with field flowers. The palate is full with pleasant almond hints.  
Environment friendly techniques used.



**GRAPE VARIETY:** 100% Tocai Friulano, native grape



**SOIL:** marl soil called "Ponka"



**ALTITUDE:** 100m on sea level



**DENSITY:** about 3500 plants/ha – 60q/ha



**GROWING METHOD:** guyot



**HARVEST:** manual harvesting in crates



**VINIFICATION:** slight cold maceration, soft pressing



**REFINING:** in big wood barrels



**ALCOHOL:** depending on the vintage, it may vary from 13,5% to 14,5%



**SERVING T°/F°:** 10°–12°C (50°–54°F)



**AROMA:** Delicate bouquet bursting with field flowers and green apple



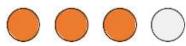
**TASTE:** The palate is full, elegant intense, velvety with bitter almond aftertaste



**PAIRINGS:** European food: starters, cured ham, velouté, risotto, fish-based dishes and white meat

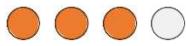
International food: chicken noodles, Pad Thai, curry dishes, chicken tandoori and sushi

**BODY**



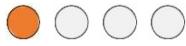
VERY INTENSE

**PERSISTENCY**



FRUITY → FLOWERY

**TANNINS**



LIGHT

**SWEETNESS**



AWARDS

### FRIULANO 2024

- SLOW WINE: TOP WINE
- VINIBUONI D'ITALIA: 4 stars

### FRIULANO 2023

- VINIBUONI D'ITALIA: 4 stars
- SLOW WINE: mention
- Gambero Rosso: 2 glasses



VIGNA PETRUSSA