

Appellation:

I.G.P. Trevenezie

Variety:

80% Tocai Friulano
20% Chardonnay

Time of harvest:

Second week of September



Vinification and aging

The grapes are harvested by hand and macerated in terracotta vessels. During the fermentation process on the skins, the marc is punched down into the must 4-5 times a day by hand. Once alcoholic fermentation is over, the marc is gently crushed and the wine is put back into the terracotta pots to age for six months. During this rest period, the lees are stirred back into the wine (batonnage) twice a week to prevent oxidation and give the wine a full flavour on the palate. At the end of this six-month period the wine is filtered and bottled.

Tasting notes

This wine has a straw yellow colour. It's a well-balanced, full-bodied, fruity wine with vegetal notes reminiscent of pepper and sage leaves. To the palate it is warm and well-structured and features interesting mineral notes and a long length.

Pairings and serving tips

This wine pairs well with fish and white meat main dishes. Recommended serving temperature: 12-14°C.

Alcohol content: 13% Vol.