



FRIULANO FIEGL 2018

Denomination	D.O.C. Collio Friulano
Type of soil	Flysch and sandstone from the Ecocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	Mid-September
Alcohol	13%
Aging	Stainless steel tanks, bottle
Service temperature	12-13°C
Tasting notes	Bright straw-yellow color with light green highlights. The strong floral note mixes with hints of mandarins, peach, and almond. The strong suit of this wine is the balance it presents in the mouth. There is considerable correspondence between the olfactory and the palate. In Friuli Venezia Giulia, Friulano is, according to tradition, paired with San Daniele ham.