



Friulano Fiegl 2020

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| Denomination | D.O.C. Collio Friulano |
| Type of soil | Flysch and sandstone from the Eocene 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. |