D.O.C. FRIULI COLLI ORIENTALI

FRIULANO

From autochthonous grapes of 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.
Good with hors d'oeuvre, various kinds of cold sliced meat and salami, rice soups, white meat and fish-based dishes. Serving temperature: 10° - 12° C.
Environmentally friendly techniques used.

TECHNICAL REMARKS

HARVEST: hand harvest in crates GRAPE: Friulano SOIL: marl soil called "Ponka" localmente come Ponka ALTITUDE: 150 m on sea level GROWING SYSTEM: guyot	DENSITY: 3,500 plants/ha YIELD: 60 q/ha VINIFICATION: slight cold maceration, soft pressing REFINING: in big wooden barrels for 7 months

SCORES

- *Friulano 2016:* Gambero Rosso, 2 glasses; Vini Buoni d'Italia, 4 stars (THE CROWN); Vinous.com review by Ian d'Agata 90/100 pts; Winesurf: 3.5/5 stars; Gardini Notes: 93/100 pts
- *Friulano 2015:* Vini Buoni d'Italia, 4 stars; Winesurf, 3 stars; Gambero Rosso, 2 red glasses; Slow Wine: mention
- *Friulano 2014:* Gambero Rosso, 1 glass; Bibenda, 4 bunches; Vini Buoni d'Italia, 4 stars; Slow Wine, Great Wine; Merano Wine Festival 2015, Red Medal (88-89,99); Winesurf, 3 stars
- *Friulano 2013:* Gambero Rosso, 2 glasses; 2 glasses; Bibenda, 4 bunches; Winesurf, 3 stars
- *Friulano 2012:* Gambero Rosso, 2 glasses; Bibenda, 3 bunches; Vini Buoni d'Italia, 4 stars; Winesurf, 3 stars
- *Friulano 2011:* Gambero Rosso, 2 glasses; Bibenda, 3 bunches; Vini Buoni d'Italia, 4 stars
- *Friulano 2010:* Gambero Rosso, 1 glass; Duemilavini, 3 bunches; Vini Buoni d'Italia, 4 stars L'Espresso, 4 bottles; Merano Wine Festival 2011, "Italia Top Selected"
- *Friulano 2009:* Gambero Rosso, 2 glasses
- *Friulano 2008:* Guida ai Migliori Vini d'Italia – Jan D'Agata, 87/100
- *Friulano 2006:* Gambero Rosso, 2 glasses; Duemilavini, 4 bunches
- *Friulano 2005:* Gambero Rosso, 2 glasses; Duemilavini, 4 bunches
- *Friulano 2004:* Gambero Rosso, 1 glass; Duemilavini, 4 bunches
- *Friulano 2003:* Duemilavini, 3 bunches
- *Friulano 2002:* Gambero Rosso, 2 red glasses; Duemilavini, 4 bunches

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