



FRIULANO

2015



Tipology:	White, dry
Grape Variety :	Friulano 100%
Denomination:	Friuli Colli Orientali
Area:	Prepotto, Cividale del Friuli
Pruning system:	Guyot
Density:	4000/7000 Ceppi/ha
Vines age:	20/40 yers
Yield per plant:	0,5/1 kg
Soils profile:	Marl with varying percenatages of clay
Harvest period:	11-12 Settembre 2015 manual (with bunch selection)

VINIFICATION

White vinification with soft crushing of whole grapes.

Following by cleaning of the most thought settling.

Yeats: Selected

Fermentation temperature: 16°/18° C

Malolatic fermentation: No

About 20% of the wine fermented and ages in 225 ltrs barriques .

The rest of the wine stops on the yeast with remixing.

Bottling: March 2016

Alcohol: 14,30 %

Total acidity: 6,60 g/l

Ph: 3,25

Sugar: 2,4 g/l