



## FRIULANO

2021

Category:	white, dry wine
Grape variety:	Friulano 100%
Denomination:	Friuli Colli Orientali
Pruning system:	Guyot
Density:	4000/7000 plants/ha
Age of vines:	20/40/60 years
Yield per plant:	0,5/1 kg
Farming system:	Guyot monolateral / double overturned
Soil profile :	Marl with varying percentages of lime and clay
Harvesting period:	September 2021 manual harvesting with a careful selection of bunches.

## VINIFICATION

White vinification with soft pressure of whole bunches .

Yeasts:	Selected
Fermentation temperature	16°/18° C.
Malolactic fermentation:	partially made
Aging:	10 months on lees in steel tanks with periodic mixing.
Bottling:	April 2022
Alcole:	14,17 %
Total acidity:	6,3 g/l
Ph:	3.30
Sugar:	1 g/l