

# NO NAME FRIULANO

D.O.C. Friuli

Grape Variety: 100% Friulano

Area of Origin: Colli Orientali del Friuli

**Vinification and ageing:** after a careful selection, the grapes are destemmed and pressed directly in an inert gas atmosphere (N<sub>2</sub>). Each tank is kept separated according to the vineyard of origin. The must obtained goes under a spontaneous clarification in stainless steel tanks at a controlled temperature of 8°-10° degrees for one night. The next day the must is then decanted and the alcoholic fermentation starts, lasting about 15 days at a controlled temperature of 18°-20° degrees. Next step is the refining on noble lees for approximately 6 months with weekly bâtonnage. The different batches (vats) are then carefully tasted for the preparation of the final bottling.

**Colour:** intense golden yellow

**Perfume:** very sweet fruity and floreal notes, typical of the Friulano from Rosazzo. Intense citrus fruits, orange skin and sweet almond. Salty and mineral notes nicely combine in the finish with intense hints of custard and almond paste

**Flavour:** very fresh and ample in the mouth, the perception of sweet almond and cream is clearly detectable, the finish has good acidity and sapidity with a slight bitterish aftertaste.

**Alcohol Content:** 14% vol.

**Serving temperature:** 14,5 °C

**Pairing suggestion:** excellent as an aperitif, with ham and salami, it is a perfect pairing with any kind of first dishes (pasta, soups, rice). It combines also with white meat, but it gives its best if matched with any kind of fish dishes.

