



FRIULANO COLLIO

Gradisciutta

Production area

Obtained exclusively from the (Tocai) Friulano grape: the most representative and well-known white wine of Collio. Since 2007, the name Tocai was eliminated in favor of Hungary (Tokay); this is was changed to Friulano

Vineyards

Type: White

Grapes: Friulano

Harvest: The grapes are harvested later than normal

Maturation

Obtained with a soft pressing from grapes macerated for 24-48 hours at low temperatures. Fermentation takes place in temperature controlled stainless steel tanks. Following this, comes aging on its own yeasts and then finally, bottling.

Sensory

The color is straw yellow, luminous and brilliant, with citrus reflections. Intense and persistent with spicy flavors of hay, almond and dried yellow flowers, finishing with a memory of ripe golden apples. Round, but with a well-balanced savory note, that guarantees great drinking pleasure, with an elegant, deep slight bitterness and sensations of almond in the finish.

Serving

It is recommended to be served at 8 - 10°C

Recommended foods

As an aperitif, with anipasti, prosciutto crudo di San Daniele and other various types, from soups to other first courses. It marries perfectly also with Montasio cheese and also easily pairs with plates of baked and marinated fish.

