



## FRIULANO

FRIULI  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
GRAVE



### PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

### GRAPE VARIETY

This white wine is the most representative of the Friuli Region. Obtained from white native grapes, it yields a wine with an intense almond scent.

### WINEMAKING

The vinification consists in the traditional «white method»: the grapes are gently pressed and destemmed, then follows the alcoholic fermentation at low temperature. After the stabilization procedure, the wine is bottled using modern technologies.

 12% vol



**COLOUR:** straw yellow with greenish tinges

**FRAGRANCE:** pleasant, with an outburst of almond and hints of wild flowers

**FLAVOUR:** full, soft and inviting; its natural freshness is persistent in time



Ideal with appetizers, light starters, dishes with cheeses and eggs.



8–10° C

Keep in a cool and dry place, sheltered from the light.

### COMMERCIAL FEATURES

<b>Bottle:</b>	750ml
<b>Packaging:</b>	12 bottles each carton
<b>EAN-Code bottle:</b>	80 02006 091350
<b>Pallet EU:</b>	11 cases x 5 layers
<b>Pallet USA:</b>	14 cases x 4/5 layers