

BASTIANICH

FRIULANO D.O.C. FRIULI COLLI ORIENTALI



VARIETY

100% Friulano, harvested exclusively from vineyards managed by Bastianich

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: the hills of Premariacco, Cividale and Prepotto

ALTITUDE: 100-180 meters above sea-level

EXPOSITION: East, Southeast

SOIL TYPE: calcareous marl (ponca) with mixed rock and clay

VINE DENSITY: 4000 - 8000 plants/hectare

VINE AGE: 15-40 years

HARVEST INFORMATION

YIELD PER HECTARE: 70-80 quintals

DATES OF HARVEST: 10-20 September

HARVEST METHOD: by hand in small cassettes

VINIFICATION: The grapes are harvested by hand and then sorted again at the winery to select only the best fruit. They fruit is then de-stemmed and pressed lightly in a pneumatic press.

After 12-24 hours of settling, the must is decanted and inoculated with selected yeasts. Fermentation takes place in stainless-steel tanks at maximum 18°C / 64°F for 15-20 days, until dry. The wine is aged on the fine lees with periodic batonnage for 7 months, allowing the wine to develop natural anti-oxidants.

After clarification and filtering, Friulano is bottled and then left to rest for 30 days before release.

ANALYTICAL DATA

Alcohol: 13 % vol.

Residual Sugar: 1.0 g/l

Acidity: 5.1 g/l

Ph: 3.2

NOTE DI DEGUSTAZIONE

This wine represents the most historic and 'pure' version of Friulian wine, in that it is deeply connected to the territory and its unique expression. True to the Friulano variety, the wine shows beautiful pale yellow color, evidence of its great freshness and liveliness. The fresh and fragrant nose is carried by aromas of white flowers, almonds, pear and peach, while on the palate its acidity dominates, but never overpowers, the other flavors, carrying them across the palate in perfect harmony. The texture is fleshy and substantial, with the right balance between acidity, alcohol and glycerine. The finish shows notable complexity and length across the palate. Its sublime pairing is with prosciutto di San Daniele, but also pairs beautifully with hearty soups (spelt, barley, chickpea), delicate fried Adriatic fish and vegetable tempura. With some bottle age, try it with white meat dishes made with light, delicate sauces, whose savory and unctuous flavor is balanced by Friulano's acidity. We recommend that this Friulano be served at a temperature of 10 ° C / 50 ° F.