

PS
wine

premium wine selection

Vini di Qualità



Friulano

Az. Agricola Zorzon

CLASSIFICATION	D.O.C.
TYPE	White
REGION	Friuli Venezia Giulia (Collio)
PROVINCE	Gorizia
GRAPE VARIETY	Tocai Friulano
TYPE OF FARMING	Cappuccina
HARVEST	Manual, first decade of September.

VINIFICATION

Removal of stalks carefully from grapes without damaging of grapes. Skin left in contact with must for 8 hours. Gentle pressing. Fermentation at controlled temperature of 16-18°C.

MATURATION

Left in stainless steel tanks at controlled temperature. Removal of the lees, 2 decanters, filtration and sterilized bottling.

TASTING NOTES

Straw yellow colour with green hues. It is a delicate wine, with an intense bouquet which remind fields flowers. It's dry, fresh, soft and velvety, with a strong flavour of bitter almond, round with a delicate acidity. The best way to enjoy this wine is drink it when it's young. Friulano is considered one of the gems of the Friulan wine-making culture.

Excellent to drink alone; in Collio region it is typical for aperitif. It marries perfectly with fish dishes, but also with grilled white meat. Perfect with local ham, also smoked.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.