

SCHIOPETTO

2020

The Friulano is an historical wine, all along called Tocai and that has always been the wine of the Friulan people. Aromatic, rich in structure, full and balanced. Its main characteristics are to be found in its almond scent and in its balanced acidity. It ages well transforming its original fruity aromas into other more complex and full aromas.

Appellation: D. o. C. Friuli

Grapes: 100% Friulano

First Production: 2020

ANALYTICAL DATA

Alcohol % vol: 12,50%

Sugar: 2,20 g/l

Total acidity: 5,90 g/l

PRODUCTION NOTES

Soil: *Hilly marly soils of Eocene origin*

Training system: *Guyot bilateral*

Harvest time: *First decade of September*

Harvest method: *Manual*

Yield per hectare: *75 q/he*

Fermentation: *10-12 days in steel tanks*

Fermentation temperature: *15 °C*

Ageing: *In stainless steel tanks for 4 months*

Fining: *Minimum 2 months in bottle*

TASTING NOTES

Colour: *Bright straw yellow with golden reflections.*

Aroma: *Fresh and fragrant, its bouquets is characterized by aromas of passion fruit and blooming wildflowers.*

Palate: *As on the nose, the wine is also elegant and flowery with a long and refreshing acidity and also characterized by the classic note of greenish almond.*

Serving temperature: *13° C*

Food pairings: *Ideal as an aperitif, is also a perfect match with raw ham and sliced salami*

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