



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



FRIULANO

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Friulano

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The whole grapes are gently pressed to obtain the must followed by a cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature.

ALCOHOL

13,00% vol. average

COLOUR

Straw yellow with greenish hues.

TASTING NOTES

The grape that expresses the territory better than any other! Renowned for its splendid characteristic bouquet that bring back memories of warm lime-tree honey, white flowers and pear. A balanced flavour, where the captivating softness is completed by lively taste and freshness. Typically it finishes with a subtle note of bitter almonds and pronounced minerality.

SERVING TEMPERATURE

10-12 °C

SUGGESTED PAIRING

Classic aperitif wine for appetizers made with fish or sausage, this wine is unsurpassed when paired with S. Daniele ham, but also fits well rich fresh cheeses.

AZIENDA AGRICOLA ALTÙRIS S.S.A.