









FRIULANO

Designation

DOP Friuli Colli Orientali

Production zone

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

Varietal

Friulano

Growing system

Guyot and Friuli single inverted

Harvest period

September

Alcohol

13% vol.

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.