



GRADIS'CIUTTA FRIULANO

Denomination:

DOC Collio

Source:

Gradis'ciutta, Zavognica, Ruttars

Soil:

Ponca (marne and limestone)

Elevation:

50-220 mt. ca

Grape varieties:

100% Friulano

Average Yields:

7,5 t/ha.

Vinification:

Soft press, stainless steel.

Ageing:

Stainless steel

Appearance:

Mis straw shade

Nose:

Acacia blossom, sweet almonds

Palate:

Ripe yellow fruit, good structure, long savoury finish

Serving temperature:

9°C/48°F

