



VISTORTA

## FRIULANO

### Organic Wine

Region	Friuli Venezia Giulia
Classification	D.O.C. Friuli
Grape	100% Tocai Friulano grapes – Organic management
Soil	Sandy-gravelly

*Application of the European regulation for  
vinification production of ORGANIC WINE*

Alcohol Content 12.50% by vol.

### *Winemaking*

Harvest of the estate historical vineyard (30 years old) and of the younger vineyard (15 years old) on the second week of September. The grapes were lightly pressed. Alcoholic fermentation in reduction at a 16–17 °C temperature for 8 days. Then, the wine stays in cement tanks on the fine lees for 6 months with a weekly battonage.

### *Description*

Sweet scents of almond, marzipan, wild flowers and daisies. The bouquet features peach, pear and apple notes and a pronounced hint of almond. The taste is dry, fresh and velvety, with a nice bitter finish.

### *Pairings*

Excellent with fish, grilled and fish soups, crustaceans, molluscs, light cured meats, pasta moderately elaborated. Ideal with raw ham.

### *Notes*

Open slightly before drinking time, serve at 12–14 °C.