



DOC FRIULI BIANCO JUST MOLAMATTA

APPELLATION
DOC Friuli

GRAPE VARIETY
Pinot Bianco, Friulano, Ribolla Gialla

TYPE OF SOIL
The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

VINE TRAINING SYSTEM
Guyot

HARVEST
All hand picked

VINIFICATION
After destemming, the must and pulp undergo a cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. Fermentation takes place in temperature-controlled stainless steel tanks. The wine thus obtained is left to refine six months on the lees before being bottled, and then some more months in the bottle.

CHARACTERISTICS
Straw yellow color. When young, it is characterized by an elegant bouquet of fresh fruit, which develops over time sweet hints of apple and pear. Round and well-balanced taste, with fruity and, at the same time, mineral hints.

BOTTLE SIZE
0,750 l – 1,5 l

