



COLLIO FRIULANO AMANI

APPELLATION

Doc Collio

PRODUCTION AREA

Villages of Farra d'Isonzo and San Floriano in the Collio DOC.

GRAPE VARIETY

Friulano

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, 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 with bright green hues. Intense aroma of almond blossom, enriched by floral hints of hawthorn and chamomile with a pleasant vegetal aftertaste. It has a smooth, round, fresh and savory taste. The wine is balanced with a long, pleasant finish.

BOTTLE SIZE

0,75 l

