

# *J. MIKLUS FRANCESCO*

## 2017

### Technical sheet

**Production area:** 34070 San Floriano del C.

**Recognition:** Vino bianco

**Type:** Dry white

**Soil composition:** hilly, consisting of layers of clayey marl and sandstone, locally called "ponca"

**Altitude:** 230 meters above sea level

**Vineyard age:** 65 years

**Pruning system:** Guyot

**Harvest period:** September 2017

**Vineyards:** without use herbicides

**Vinification:** The grapes were selected and harvested manually in the end of September, destemmed, the must was then left on the skins for 12 days in conical oak vats without temperature control. In these days alcoholic fermentation started with indigenous yeasts and three times a day the skins were immersed in the must, punching down manually. After that it were soft pressed and the alcoholic fermentation continued and aged without temperature control in oak tonnoux French barrels for 2 years, always on the lees.

**Various:** fermented with indigenous yeasts, without temperature controls, not clarified, unfiltered

**Visual appearance:** intense golden yellow, natural colour obtained of long maceration

**Tasting profile:** the wine has a continuous evolution, complex fruity and floral bouquet, typical of Tocai Friulano, aromatic with notes of peach, apricot, plum, etc. Soft, creamy, savory and mineral taste, wine with a strong character, full-bodied with and persistent.

**Food pairing:** perfect as an aperitif, ideal for fried fish dishes, stocafisso, grilled white meats, risotto with truffles, polenta, aged cheeses, gorgonzola etc.

**Serving temperature:** 15-16° C

**Alcohol content:** 13 % vol.

**Aging potential:** over 10 years