

FRIULANO DRAGA

2023

Technical sheet

Vine variety: 100% Friulano (autochtonous)

Production area: San Floriano del Collio

Recognition: Controlled designation of Origin DOC COLLIO

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: 69 years

Pruning system: Pendelbogen

Harvest period: September 2023

Vineyards: without use herbicides

Vinification: The grapes were harvested and selected manually, de-stemmed, the must was then left on the skins for 24 hours at a control temperature of 10°C in stainless tanks. After that it were soft pressed and the alcoholic fermentation started at controlled temperature between 16° and 18°C. Subsequently it fermented and aged on the lees for seven months in stainless steel vats.

Various: naturally stabilized

Visual appearance: light greenish yellow

Tasting profile: floral and fruity bouquet with notes of white flowers, exotic fruits. Round and mineral taste, fresh, lively, harmonic and typical almond aftertaste

Food pairing: perfect as an aperitif, ideal for fresh fish dishes, soups, white meats, row ham, cheeses etc.

Serving temperature: 12° C

Alcohol content: 13,5 % vol.

Notes: any deposit is due of the natural stabilization process