





Friulano

DOC FRIULI ISONZO VILLA LOCATELLI



Friulano 100%



Villa Locatelli ~ Training method Sylvoz and Guyot ~ Harvest time early September



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure North-South ~ 47 sea/level ~ Production area 7 ha

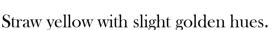


Planted in 1987 and 2007 ~ Vine density 3.800 vines/ha ~ Yield per hectare 90 quintals/ha ~ Production 55.000 bottles



After a short cold maceration, the fermentation of the must takes place at a controlled temperature.

Then the wine is left to rest 5 months in stainless steel tanks.



Wildflower dominate the nose; some richness of almond and



honey combine with some vegetal geranium leaf and hay aromas.

Smooth; dry and medium body; well-balanced; characteristic bitter almond finish.



San Daniele Ham, light soups, risotto with shrimp and zucchini flowers, frittata with zucchini flowers and vegetables. Serving temperature 8 - 9 °C



VINIBUONI D'ITALIA ~ CORONA

