



ANGORIS
1648



Friulano

DOC FRIULI
LINEA CLASSICA



Friulano 100%



12,50% Vol.



Shallow with generous gravel-pebbly texture and reddish clay rich in iron and aluminum oxides.



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.



Straw yellow with slight golden hues. 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

