

# La Sclusa



## La Sclusa Viticoltori Nei Colli Del Friuli Friulano 12 VITI DOP



**Grape Variety** 100% Friulano. The friulano grape variety is expressed amongst 12 different clones planted each one in one row and vinified altogether

**Vineyard Location** Colli Orientali del Friuli

**Soil** Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

**Training System** Sylvoz

**Vine Density** 4,000 vines per hectare

**Yield Per Hectare** 9,000 kg. per hectare

**Vineyard Size** 40 hectares

**Annual Production** 2,600 bottles / year

**Harvest** Manual, grape selection

**Vinification / Aging** Stainless steel tank and resting until bottling in spring

**Alcohol Vol** 13.5%

**Color** Deep lemon

**Aroma** Mediterranean herb notes such as sage and rosemary, a hint of white pepper, delicate white peaches, and toasted almonds

**Taste** Full body wine with a marked taste of bitter almond, stone fruit, Mediterranean herbs, and a hint of spiciness. Medium alcohol content counterbalanced by its savoriness. Crisp and fragrant when young, developing further complexity with aging

**Food Pairing** Wine for aperitif and for every occasion (Friulian "tajut"). It goes well with regional and national dishes such as Prosciutto S. Daniele, trout, seafood salads, grilled and baked fish, white sauces, soups, rice, and peas, white meats, and fresh cheeses

**Serving Temperature** 10-12° C. / 50-54° F

**Type Of Cork** Natural Cork

**Bottle Size (L)** 0.75

