



La Sclusa Friuli Colli Orientali Friulano DOP



Grape Variety 100% Friulano (indigenous grape variety)

Vineyard Location Colli Orientali del Friuli

Soil Typical of this area is the so-called "Flysch of Cormons", 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 20,000

Harvest Manual, grape selection

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

Alcohol Vol 13%

Color Lemon with green hues

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

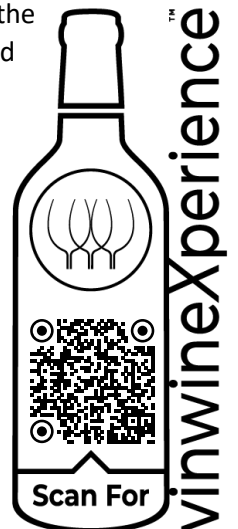
Taste The wine is dry, savory, and easy drinking. The aroma on the palate it recalls the white peach, Mediterranean herbs and almonds perceived on the nose

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



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