



*Poggioabello*

## FRIULANO DOC

### FEATURES:

Grapes: Tocai Friulano 100%  
Origin: Oleis di Manzano, owned vineyards  
Terrain type: Eocene marl  
Altitude: 100 – 150 m s.l.m.  
Growing method: Guyot and Sylvoz  
Facility density: 4.500 vine stumps per hectare  
Grape yield: approx. 60 quintals per hectare  
Alcohol proof: 12,5%  
Vintage on sale: 2011

### DESCRIZIONE

More than any other, this wine truly expresses the territory for which it was named. In fact, in Friuli, 'the Friuliano' (which used to be called Tocai) is practically a synonym for white wine. Previously known as 'Savignonassa', due to its similarities to Sauvignon, it is destined to become standard bearer for enology in Friuli.

### VINIFICATION

The de-stemmed grapes are softly squeezed and undergo low-temperature contact. Its alcoholic fermentation occurs in steel at the constant temperature of 16°C. Once it has undergone malolactic fermentation, it is left in yeast for approximately four months. Successively, it's bottled and left to rest in glass for at least two months.

### WINE

Moderately intense straw-yellow. Its mineral scent combines with the smell of a cultivated garden (sage, flowers). It wins over the palate with full-bodied aromatic sensations that don't only recall fruit, but more complex sensations. It finishes with the sharp sensation of toasted almonds.

### MATCHES

Friuli's aperitif par excellence, it is a must with renowned raw prosciutto from Sauris. It matches well with cold-cuts in general including sausages. It's great with cheese, even fresh, fatty varieties and is excellent when served with fish, omelets and risotto. Try this wine with a traditional match—eggs and asparagus.  
Grapes : Friulano (100.00%)

## FRIULI VENEZIA GIULIA

Friuli-Venezia Giulia is the northeastern Italian region. The region spans a wide variety of climates and landscapes from the mild Mediterranean climate in the south to Alpine continental in the north.

Once part of the Venetian Republic and with sections under the influence of the Austro-Hungarian Empire for some time, the wines of the region have noticeable Slavic and Germanic influences. Nearly 62% of the wine produced in the region falls under a DOC designation. The area is known predominantly for its white wines which are considered some of the best examples of Italian wine in that style.

Along with the Veneto and Trentino-Alto Adige/Südtirol, the Friuli-Venezia Giulia forms the Tre Venezie wine region which ranks with Tuscany and Piedmont as Italy's world class wine regions.

