

TORREALE

Cividale del Friuli - www.torreale.it - info@torreale.it

FRIULANO

D.O.C. Friuli Colli Orientali



Grape variety: 100% Tocai Friulano – indigenous grape - grown on the hillsides of eastern Friuli region.

Harvest: By hand in crates, with selection of grapes.

Vinification: Maceration of the crushed grapes at 4°C for 12-14 hours, followed by a soft pressing and fermentation at controlled temperature of 18°C. Rackings and ageing on yeasts until bottling.

Alcohol: 13.00%.

Tasting notes: Straw yellow color with greenish hues. Intense, fine and complex bouquet. Distinctly mineral with an elegant aromatic note. The taste is instantly soft and warm and reveals an appropriate freshness and richness of flavors. The aftertaste is marked by a light bitter almond that marks out the feature of this grape.

Suggested food pairings: Excellent as aperitif or paired with fresh cheeses, cured ham, soups and risotto.

Serving temperature: 8°-10°C.