



FRIULANO DELLE ROBINIE

Bottle size:	750 ml
Appellation:	Friuli Colli Orientali DOC
Variety:	Friulano
Vineyard establishment:	1968
Orientation:	south-east facing slopes
Soil:	ponca – stratified Eocene marl and sandstone
Altitude:	200 - 300 metres a.s.l.
Vine training system:	Cappuccina
Vine density:	3,000 plants per hectare
Grape harvest:	hand-picked into small 12 kg crates, in September
Winemaking:	whole-cluster grapes undergo soft pressing and the most is racked into controlled temperature stainless steel tanks for fermentation
Ageing:	on the lees in temperature controlled stainless steel tanks for 6 months
Colour:	deep straw yellow
Aroma:	fruity and flowery bouquet finishing with notes of fresh almond
Tasting notes:	solidly built and harmonious with notes of apricot, apple and fresh almond. It has a nice long finish
Ageing potential:	4 /5 years
Food pairing:	great with prosciutto ham (ideally San Daniele), charcuterie, vegetable soups, delicate fish based dishes and grilled fish
Serving temperature:	12 °C

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