



OttoLustri

Bottle size:	750 ml
Appellation:	Venezia Giulia IGT
Variety:	Friulano
Vineyard establishment:	1968
Orientation:	south-east
Soil:	ponca – stratified Eocene marl and sandstone
Altitude:	200 - 300 metres a.s.l.
Vine training system:	Cappuccina
Vine density:	3,000/5,000 plants per hectare
Harvest:	picked by hand when slightly overripe with a particular selection of <i>Botrytis cinerea</i> affected grapes
Winemaking:	soft pressing of whole grapes followed by fermentation in stainless steel tanks
Ageing:	in stainless steel for at least 15 months, followed by a minimum 24 months in the bottle before release
Colour:	bright yellow with golden highlights
Aroma:	rich and layered with tropical fruit, citrus fruit, quince and acacia honey
Tasting notes:	great nose-palate consistency, the fruity and flowery notes evolve offering extraordinary aromatic complexity and a mineral edge with a very long finish
Ageing potential:	10/12 years
Food pairing:	blue-veined and mature cheeses, spicy poultry, mixed beans soups and veloutés with crustaceans
Serving temperature:	12/14 °C

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