

Salariaiis



FRIULANO



FRIULI VENEZIA GIULIA



MID SEPTEMBER



10-12° C

FRIULANO

FRIULI DOC

Ideal with San Daniele raw ham. It does not disdain pairing with seafood and shellfish.

Colour: golden straw yellow.

Nose: broad and complex, with floral notes of lime and wisteria, harmoniously combined with delicate notes of apple, citrus, apricot and more balsamic sensations.

Taste: elegant with an excellent acid balance and characteristic almond notes. In the mouth it remains soft and savoury, with a lingering, fruity finish.

AGRONOMICAL DATA

Appellation	Friuli DOC
Altitude (s.l.m.)	150 metres
Type of soil	Sandy, medium texture clay
Vines orientation	Single-arched cane
Stumps/ha	4000
Yield q.Li/ha	130

OENOLOGICAL DATA

Pressing	Very Soft
Vinification	Fermentation with selected yeasts
Ageing	No
Mellowing length	30 days before sale

ANALYTICAL DATA

% of grape's yield in wine	70%
Dry extract (gr/lit)	21
Total acidity (gr/lit)	5.9 ÷ 6.2
Ph	3.3 ÷ 3.5
Residual sugars (gr/lit)	4 ÷ 5
Alcohol	12.5% vol.

