



wine of nature



Friulano: a typical "friulian". Authohton and pure.

Friulano typical and slightly aromatic.
Are perceived fine and elegant sensations of
fresh citrus and field grasses.

Grape

Pinot Grigio I.G.T. Venezia Giulia

Composition: 100% Friulano (Tocai)

Vineyard

Land: site of Valeriano, altitude 200 m/asl;
composition sandy/silty.

Vineyard: San Severo and San Giovanni, 0.70 ha of planted area;
5,500 vines/ha, 12 years average vineyard age; guyot breeding.

Yield: 40 hl/ha average; 1,000 gr/vine; "1 vine - 1 bottle".

Harvest: picking and selection by hand;
second half of September.

Winery

Winemaking: white vinification; grapes are de-stemmed
and squeezed in a pneumatic press at extremely low pressure;
the must-flower is fermented in stainless steel tanks
at controlled temperature (18° C).

The wine is aged on lees for 6 months and then bottled.

Alcohol content: 12,5% vol

Total acidity: 4.20 g/l

No. of bottles: 3,500

Sulphites content: less than 40 mg/liter

(compared to the limit by law of 200 mg/liter)

Tasting

Serving temperature: 12°C

Food pairing: Excellent with delicious San Daniele
row ham. It enhances with fried tempura fish,
spaghetti with "bottarga", omelette with zucchini .

Music: enjoy con "Take Five"

by Dave Brubek

Code: 035 15 004

video Linea Vini

YouTube <http://youtu.be/FZtCmSapBGg>

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