

# Friulano 2015

**DENOMINATION:**

Collio DOC

**SEASONAL TREND:**

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

**TERROIR AND PRODUCTION:**

**Estate and vineyard location:** the vineyards are located in the Collio Goriziano area

**Altitude:** 130 metres

**Exposure:** South, Southeast

**Soil type:** Eocene marls and sandstones created by seabed uplifting 50 million years ago

**Density:** 4.500/5.500 vines per hectare

**Training system:** Guyot

**Vineyard average age:** vineyards planted in 2004

**TECHNICAL INFORMATION:**

**Yield/hectare:** 60 quintals

**Harvest period:** end of September

**Vineyard practices:** manual

**Fermentation vats:** stainless steel

**Fermentation temperature:** 15°C-18°C

**Length of fermentation:** 15-20 days

**Maturation method:** stainless steel

**Length of maturation:** 6 months in stainless steel

**Alcohol by volume:** 13,0% Vol.

**TASTING NOTES:**

A dense yet luminous straw-yellow colour announces this Friulano, which then releases an impressive spectrum of fragrances, including tropical fruit, peach, and banana, plus floral notes of mimosa, concluding on a subtle note of bitter almond. The palate is well structured, crisp, and nicely balanced, and the finish lingers beautifully.

**SERVING SUGGESTIONS:**

A fine accompaniment to roast chicken, rabbit, and turkey, as well as to vegetable fries.

