

SCHIOPETTO

FRIULANO



Intensely aromatic nose of pear and apricot with hints of almond and wildflowers. On the palate it is full-bodied, but fresh, with flavors of stone fruit rounded out by a clean, mineral quality.

Color: White

Grapes: 100% Friulano

Soil: Eocene marl

Training System: Guyot and double overturned

Yield per Hl/Ha: 55 Hl/Ha

Fermentation: in stainless steel for 10-12 days

Aging: 8 months on the lees in stainless steel with at least 5 months in bottle

Represented by Soilair Selection

[Seventy.com/Friulano](https://seventy.com/friulano)