

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% Tocai Friulano

Soil: Eocene marl

Yield: 55 HI/Ha

Yeast: cultured

Fermentation vessel: stainless steel

Malolactic fermentation: no

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