

FRIULANO COLLIO DOC

2022 | White Wine



Italy, Friuli Venezia Giulia

Livon

Case Size: 6

Lemon yellow with greenish reflections. A delicate bouquet of almonds, peach flowers, nutmeg and honeysuckle. Flowery with a generously full taste. Medium-bodied, harmonic and dry to taste. A white wine that epitomises the often overlooked region of Friuli.

Vinification:

The grapes are harvested by hand and placed in boxes then steep in a cold, horizontal press for 8 hours on arrival at the winery and the must is cleaned through settling. Fermentation takes place in steel tanks at controlled temperatures of 18°C. When the fermentation is over the wine remains in tank to mature for about 5 months at constant temperatures. There follows a further long period of refining in bottle before the wine is released.

Grape Varieties: Friulano

Classification: Collio DOC | **ABV:** 13.5% | **Closure:** Natural Cork