



FRIULANO

D.O.C. FRIULI

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Friulano

Training system Sylvoz, 3700 vines/ha

Vinification Maceration with skins at 41 °F (5 °C) for 7–8 hours, pressed gently, first-pressing must, fermentation at a controlled temperature 65 °F (18 °C)

Ageing Maturation in stainless steel tanks

Alcohol content 13% alc./vol.

Characteristics Straw yellow color with citrine hints with a very delicate and peculiar scent. The taste is dry but mellow and velvety with hints of bitter almond

Pairing Excellent as an aperitif or with meals. Its perfect match is prosciutto San Daniele P.D.O.

Serving temperature Serve at 46–50 °F (8–10 °C)

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EAN code: 8032869490021

Packaged in 6-bottle packs
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dal 1888, Viticoltori

BACCICHETTO
VITTORINO