



CANTARUTTI ALFIERI

FRIULANO FRIULI COLLI ORIENTALI 2023

VINE: Local vine of Friuli - 100% Tocai Friulano

PLACE OF GROWING: In our own vineyards

PRODUCTION HECTARES: Ha 5.64.00 in high hill

HARVEST: By hand on the first week of September

WINE - MAKING: In white, as it happens for all the white grapes. In order to obtain softer presses, to detriment of grape/must yield. Selected yeasts have been inoculated and have been used modern equipment.

FERMENTATION: It occurs at a controlled temperature, which varies from 18 till 20°C no longer than 15 days. A couple of decanting are made after this period in order to allow a natural and slow cleaning. The wine is kept at 12°C in steel tanks until the bottling.

REFINING: The wine is bottled between the end of April and the beginning of May. It is able to keep and to improve, in the time, those characteristics which make this wine unmistakable. It is the best white wine produced in our area, due to its constancy in quality year by year. If it is well stored, it should be suitable for an ageing of more than 5 years.

FEATURES: It has a pale yellow with bright reflexes. At the nose it can be perceived its typical aroma, while, in the mouth there is an elegant presence of bitter almond. It closes in a long and pleasant way

FOOD & WINE MATCHING: It is good as aperitif, but it is excellent with "prosciutto crudo" (San Daniele ham), with delicate pasta and soups and white meats.

SERVICE TEMPERATURE: 14°C



Recommended Glass:



WINE HUNTER
AWARD 2024