



CANTARUTTI ALFIERI

CANTO BIANCO FRIULI COLLI ORIENTALI 2023

COMPOSED BY:

50% Friulano (ex Tocai Friulano)

25% Pinot Bianco

25% Sauvignon

HARVEST: each wine that composes “Canto”, comes from grapes harvested separately by hand, considering the different ripe time of each, i.e. from the end of August (Sauvignon) until the end of September (Friulano).

WINEMAKING: as the harvest, also the winemaking of each grape is carried out separately, “in white”. In order to obtain softer presses and longer fermentations – above all controlled by a suitable temperature – selected yeasts are added, using oenological technical and very advanced equipment.

FERMENTATION: fermentation is also done separately for all the musts at a controlled temperature, 16°C, for about 15/20 days. At the end of this period, some decanting takes place: this process allows each single wine to clear itself gradually without suffering further stress.

REFINING: Canto is generally produced in April, after careful estimates on the percentage of the wines to be used, and then, at the end of the month, it is bottled. This wine has a great stability and is a very drinkable one, above all after one or more years from bottling.

FEATURES: Canto has a bright, deep pale-yellow colour; the fragrance is fresh, fruity, intense and pleasant; these characteristics stay also in the mouth, where tropical notes, together with sweet citrus fruits and banana notes, are perceived. The final is intense, persistent, elegant and above all, satisfying.

FOOD & WINE MATCHING: This wine has a great charm if drunk as aperitif, but it becomes magnificent when matched with elegant pastas and soft soups. It proves appetising with hams, delicate cheeses and fine lean meats.

SERVICE TEMPERATURE: 12 - 14°C



Recommended Glass:

