



## FRIULANO

D.O.C. Friuli Colli Orientali

*The typical wine from the region of Friuli. Dry, dulcet, nicely balanced, it has a pleasing yellow-straw colour with golden reflections. It has a harmonic and fruity bouquet that leaves an aftertaste of almond, wildflower and white peach notes. These aromas reiterate a full and delicate taste on the palate that is fresh, fruity and inviting.*

**Serving temperature:** 11 – 13 °C.

### Production characteristics:

- **Area:** “Sot La Mont” and “Cjucule”, Parco della Vite e del Vino, Friuli Colli Orientali, in the villages of Colloredo di Soffumbergo (Faedis) and Togliano.
- **Land type:** marly-arenaceous rock of eocene origin rich in calcium and potassium containing discrete levels of phosphorus, magnesium and many other micro-elements.
- **Cultivation method:** Guyot.
- **Grape harvest:** rigorously harvested by hand in the third or fourth week in September.
- **Vinification:** Destemmed grapes are put in stainless steel tanks for 24 hours at a low temperature (cryomaceration) before being gently crushed. The juice then undergoes decantation for 8-12 hours, after which fermentation starts at a controlled temperature (16-18 °C). The wine is then kept with total yeast levels until spring before being bottled.

### Analytics:

- **Harvest:** 2016
- **Alcohol vol.:** 13
- **Total acidity:** 4,8 g/l
- **Dry extract:** 19 g/l
- **Reducing sugar:** 1,0 g/l



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