



ca'tullio

WHITE WINES

FRIULANO – CA' TULLIO D.O.C. FRIULI COLLI ORIENTALI



Grape: Friulano

Winemaking: de-stemming and soft-crushing of the bunches, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts with regular stirring of the fine lees for about three months; the wine matures in tanks before going into bottle.

Wine: straw yellow with green highlights; attractively varietal nose with intense, well-orchestrated aromatics of wild flowers and subtle hints of almonds; dry, balanced and elegantly floral palate.

Food matching: excellent as an aperitif, particularly with air-cured San Daniele Prosciutto, and equally delicious with fish or white meats; we recommend a serving temperature of about 12°C.