



FRIULANO

D.O.C. FRIULI COLLI ORIENTALI

From native grapes of Tocai Friulano, this wine is made in stainless-steel tanks and refined in wooden barrels. Bright straw yellow, delicate bouquet bursting with field flowers. The palate is full with pleasant almond hints. Environment friendly techniques used.



GRAPE VARIETY: 100% Tocai Friulano, native grape

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha – 60q/ha

GROWING METHOD: guyot

HARVEST: manual harvesting in crates



VINIFICATION: slight cold maceration, soft pressing

REFINING: in big wood barrels



ALCOHOL: depending on the vintage, it may vary from 13,5% to 14,5%

SERVING T°/F°: 10°-12°C (50°-54°F)



AROMA: Delicate bouquet bursting with field flowers and green apple



TASTE: The plate is full, elegant intense, velvety with bitter almond aftertaste



PAIRINGS: European food: starters, cured ham, velouté, risotto, fish-based dishes and white meat

International food: chicken noodles, Pad Thai, curry dishes, chicken tandoori and sushi

BODY



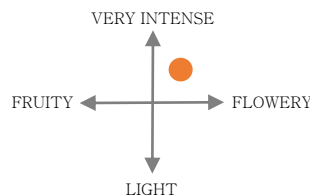
PERSISTENCY



TANNINS



SWEETNESS



FRIULANO 2021

- SLOW WINE: mention
- GAMBERO ROSSO: 1 glass

FRIULANO 2020

- VINOUS: 92/100
- DECANTER: 94/100
- SLOW WINE: mention
- JAMES SUCKLING: 90/100
- JAPAN AWARDS: **GOLD MEDAL** 🌟

AWARDS



vinous

slow
wine

VIGNA PETRUSSA

Vigna Petrusa s.s. · Via Albana, 47 Prepotto (Udine) Italy · Tel/fax +39 0432 713021 · www.vignapetrussa.it · info@vignapetrussa.it