

# Alessio KOMJANC

RISCOPRIAMO I VERI VALORI.



## FRIULANO

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**Classification :** DOC white wine

**Doc Area :** COLLIO

**Plantation Site :** San Floriano del Collio (GO)

**Soil Composition :** marly and arenaceous

**Grape Yield :** 6000 kg / ha

**Plantation Density :** 4400 plants / ha

**Plantation Year :** 2005 - 2014

**Grapes From Vine :** Friulano

**Grape Harvest Month :** 2nd decade in September

**Grape Harvest Technique :** manual

**Vinification Technique :**

First the grapes undergo a soft pressing (crushing and destemming) and then follows the traditional vinification for white wines at controlled temperature in stainless steel tanks.

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**Wine :**

Straw yellow with greenish reflexes in color with a delicate flowerish aroma. In taste it is well structured, persistent, soft and reminds almonds.

**Alcoholometric Degree :**

12,5 - 13,5% VOL

**Recommended Food :**

It goes well with starters and with fish dishes and grilled meat.

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**Service Temperature :**

10-12°C.