

GRILLOIOLE

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FRIULANO

DOC FRIULI COLLI ORIENTALI

GRAPES: 100% Friulano

YEAR OF PLANTING: 1971

CULTIVATION SYSTEM: Double arched cane; grassed, not irrigated.

VINIFICATION: the meticulous manual selection of the grapes follows destemming, soft pressing and cold stabilization at a temperature of 4/5 ° C for a duration of 5 days. Aging takes place in steel for about 7 months on the fine lees with frequent pumping over.

DEGUSTATION NOTES:

it is an authentic, mineral wine with a low



freshness due to its low acid content. The scent of almond that is confirmed in the aftertaste accompanies a green and shaded set of wildflowers and peach.

PAIRING:

Ideal pairing with the traditional Prosciutto di S. Daniele. Its vocation on plants is particularly beautiful in particular asparagus and spring herbs to be used in risottos and omelettes.

The Friulano can also be combined very well with shellfish

VINE: Wine representative of the region, is a native grape of Friuli of ancient origins, with written records dating back over two centuries ago. Completely different from the Hungarian Tokay wine, made by assembling Furmint, Hârzevelu and Muscat lunelu grapes, whose name stands for a specific geographic area. Due to a ruling by the European Court, the name Tocai Friulano was lost and was replaced with the synonym "Friulano".

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