



Friuli D.O.C.

FRIULANO



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Friulano

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 7-8 hours maceration on the skins at 5 °C, mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Straw-white with citrine reflections, it is a wine with a delicate and characteristic bouquet. The taste is dry with hints of bitter almond, dry but soft and velvety

PAIRINGS Perfect as an aperitif, it is also an excellent wine for the whole meal. San Daniele ham is the pairing of choice

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490021

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491301

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

T / Fax +39 0431 58209 • WhatsApp +39 342 144 0727 • info@baccichettovittorino.it