



FRIULI

## Friulano DOC Collio

**Producer:** Ca'Ronesca

**Area of Production:** Collio

**Grapes:** 100% Tocai Friulano

**Vinification:** After crushing and de-stemming, the grapes are subjected to a soft and long pressing, then the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 18°C. Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. In spring, after being filtered, the wine is bottled and one month later is introduced onto the market.

**Tasting Notes:** Of yellow color with green tints, it presents a bouquet of white flowers, nutmeg, hazelnut and almond; in the mouth it is well balanced, flavorful, full-bodied and soft, with a bitter almond aftertaste.

**Food Pairing:** It goes well with prosciutto, Montasio cheese appetizers and traditional first courses from the region of Friuli.



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