

Desiderium

I FERRETTI



Elegant, sophisticated, it sets a benchmark for this variety. A unique combination of culture, science and tradition created by Michele and Davide Luisa. From vines grown on soil that contains small amounts of iron, this premium wine truly represents Luisa and Friuli.

TASTING NOTES

On the nose it presents a slight aroma of vanilla and sweet citrus notes.

On the palate it is structured, full bodied and harmonious, with a persistent aftertaste.

ACCOMPANIMENT

Excellent all-round wine that pairs well with vegetables, white meat and oily fish.

VARIETIES

Chardonnay, Friulano, Sauvignon

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

5.800

VINIFICATION

The Chardonnay, Sauvignon and Friulano wines are crafted separately.

Low-temperature maceration with the skins. Low-temperature static settling.

Fermentation: in 5,00-l tonneaux for the Chardonnay; 12 days in steel vats for the Friulano and Sauvignon.

ÉLEVAGE

On the fine lees for 10 months

AGEING

The Chardonnay ages in wood for 8 months; once the three wines are assembled the blend ages in steel for 3 months and for further 2 months in the bottle.

SERVING TEMPERATURE

12°-14°C