

## *Friulano*

I FERRETTI



The Friulano I Ferretti represents the excellent quality of the Friulian wines. Important and sure-footed, it conquers the palate for its fine elegance and personality. About 50% of the grapes are naturally dried on the vines for 10/12 days. This results in a unique, aromatic, and nicely concentrated wine.

### TASTING NOTES

Straw-yellow in colour. The aroma is intense, complex, and elegant, revealing notes of peach and pineapple, and hints of citrus fruit that mingle with a scent of yellow flowers. Plush, rich and harmonious in the mouth, it is refreshing and fruit driven with a pleasantly long finish.

### VARIETIES

100% Friulano

### VINE TRAINING SYSTEM

Guyot

### VINES PER HECTARE

5.500

### VINIFICATION

Low-temperature maceration on the skins for 24 hours. Fermentation: 30% in tonneaux and 70% in steel vats

### ÉLEVAGE

On the fine lees for 7/8 months.  
Blending and bottling

### AGEING

In the bottle for further 4 months

### SERVING TEMPERATURE

12-14°C