IL CARPINO

Exordium IGT Venezia Giulia (Orange)

Soil	Marl-sandstone
Grapes Variety	Friulano 100%
Harvest	Manual at the end of September
Vinification	Maceration of 15 days in contact with the skins in open oak vats
Ageing	12 months in large Slavonian oak barrels, 12 months in steel tanks for natural decantation and 16 months in bottle. Unfiltered
Colour	Intense golden yellow
Aroma	Fruity of fresh plums and dried apricots, with candied notes and saltiness
Taste	Rich and intense, harmonious and of good freshness with a salty finish
Pairings	Structured wine, to combine with fatty fish. Try with pappardelle pasta with smoked salmon
Serving temperature	12°-15°C (53°-59°F)
Alcoholic grade	13.5%
Total acidity	4,77 g/l