



FRIULANO “Vigna Runc” DOC Collio

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| Soil | Marl-sandstone |
| Grapes Variety | Friulano 100% |
| Harvest | Manual at the end of September |
| Vinification | Fermentation of 12 days in stainless steel vats |
| Ageing | 9 months in stainless steel vats. Unfiltered |
| Colour | Bright straw yellow |
| Aroma | Citrus and elderflower, with notes of almond and aromatic herbs |
| Taste | Sapid and refreshing, with excellent aromatic persistence |
| Pairings | Ideal served during an aperitif, perhaps with shrimp, Robiola cheese and mint croutons |
| Serving temperature | 8°-10°C (46°-50°F) |
| Alcoholic grade | 13% |
| Total acidity | 5.01 g/l |

