

FRIULANO

Together with Ribolla and Picolit, this is the white grape variety that most represents Rosazzo. Especially full-bodied, it has a low acidity level that renders it smooth and soft, with a delicate hint of bitter almonds; in addition, at Ronco delle Betulle, it also acquires deep mineral tones.

Cultivation

Training system: double arched cane

System density: 4500 vines per hectare

Yield: 70 quintals per hectare

Vineyards year of planting: 1985 - 1988 - 1991 - 2002

Wine making

Manual grape harvest in trays, de-stemming of grapes, cooling and maceration of the pressed grapes.

Fermentation at 16°

Wine time on the lees: 5/6 months

Bottling: March/April

Non-sterile filtration

Recommended ageing: at least six months in the bottle

Pairings: San Daniele prosciutto, soups, risotto, asparagus dishes, seafood, eggs, fritters.

Also suitable as an aperitif.

Serve at 12°C.

