

# LUISA

## FRIULANO ISONZO DEL FRIULI DOC

The origin of the Tocai grape is uncertain. Experts say it was imported from Hungary. Historical documents however prove that the cultivation of Tocai in Veneto and Friuli dates back to 1771. Recent studies show it belongs to the sauvignon grape family, which originated in the Bordeaux region and arrived in Friuli in the mid-1800s. From 2008, after a legal battle with Hungary, Italy was forced to change the name of the grape on the labels, from Tocai to Friulano.

### TASTING NOTE



Bright straw-yellow color.  
On the nose it is flowery and fruity with hints of bitter almonds.  
On the palate, it is resolutely dry, but thanks to the slight acidity, it always appears round, full-bodied and velvety.



VITICOLTORI SIN DAL 1927  
**LUISA**



### FOOD PAIRINGS

Ideal with white meat, fresh cheese, risotto, vegetable omelettes and other vegetable recipes.



### VINEYARD & PRODUCTION INFO

Vineyard location: Mariano del Friuli - Isonzo del Friuli DOC  
Vineyard size: 12 Ha  
Soil composition: calcareous, with small-sized stones rich in iron and aluminum  
Training method: Guyot  
Elevation: 53 m asl  
Vines/hectare: 5.400  
Vine age: 25 y  
Harvest time: mid September  
First vintage: 1980  
Production: 30.000



### WINEMAKING & AGING

Varietal composition: 100% Friulano  
Fermentation container: stainless steel tanks  
Length of fermentation: 12 days  
Maceration technique: cold, on the skins  
Type of aging container: stainless steel tanks  
Length of aging: 6 months "sur lie"  
Length of bottle aging: 2 months



### TECHNICAL DATA

Alcohol: 13,5%  
Residual sugar: 1,3 g/L  
Acidity: 5,6 g/L  
Dry extract: 20,8 g/L



### PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa  
Winemaker: Michele Luisa  
Total acreage of wine: 110 Ha  
Winery production: 370.000 bottles  
Region: Friuli-Venezia Giulia



#### VIAS IMPORTS LTD.

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