



# PRODUCER PROFILE

Estate owned by: Loretto Pali Winemaker: Enrico Paternoster Total acreage of vine: 205 (83 Ha) Winery Production: 500,000 bottles Region: Friuli Venezia Giulia



# FRIULANO COLLIO DOC

# WINE DESCRIPTION

The history of Collio's vineyards dates back to pre-Roman times and crosses the Middle Ages, a period when the wines from Collio were valued throughout Europe. The Consorzio Tutela Vini del Collio was created in 1964, one of the first wine assocations in Italy, and in 1968 it received the recognition of the Denomination of Origin (Collio DOC). The most beloved wine from the Friulan people, Friulano has been part of the winemaking tradition of this region from a very long time, better known as Tocai friulano, or the nickname "Tajut" (small glass of wine in Friulian language). Evidence of the presence of this indigenous grape in Friuli dates back to the XI century.

# **TASTING NOTES**

In the glass, the wine is pale straw yellow and glossy. The nose is particularly complex compared to most of the Friulano wines, with fresh hints of bitter almonds and flowery notes of wisteria and rose with a buttery background. Full, velvety, soft and complex on the palate with great depth and balance.

#### **FOOD PAIRING**

It pairs magnificently with hand-sliced Prosciutto Crudo di San Daniele. Excellent with hard boiled eggs and asparagus or with spring herb frittatas, bean and pearl barley soup or risotto with asparagus tips, artichokes and radicchio di Treviso.

# **VINEYARD & PRODUCTION INFO**

Vineyard location: Capriva del Friuli

Vineyard size: 2,5 Ha

Soil composition: Flysch (locally called "Ponca") consisting of

marl and sandstone

Training method:

Elevation:

Vines/Acre:

Yield/Acre:

Exposure:

Age:

Guyot

50 m a.s.l.

6,000 Ha

60 q/Ha

South east

25 years

Harvest time: Hand picking/end of August

First vintage: 2004

Production: 8,600 bottles

# WINEMAKING & AGING

Varietal composition: 100% Friulano

Fermentation container: Stainless steel tanks/ 21 days at 16° C

Type of aging container: Stainless steel tanks (50 HI)

Length of aging: 6 months
Length of bottle aging: 2 months

# **ANALYTICAL DATA**

Alcohol: 14 %
Residual sugar: > 1 g/L
Acidity: 4.7 g/L
Dry extact: 18.5 g/L