



FRIULANO ISONZO DEL FRIULI DOC

WINE DESCRIPTION

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 Historical documents however prove that the cultivation of Tocai in Veneto and Friuli dates back to 1771.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 NOTES

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.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Mariano del Friuli (Isonzo del Friuli DOC)
Vineyard size:	8 Ha
Soil composition:	Calcareous, with small-sized stones rich in iron and aluminum
Training method:	Guyot
Elevation:	53 m a.s.l.
Vines/Acre:	5,400
Age:	22-52 years
Harvest time:	Mid September
First vintage:	1970
Production:	51,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Friulano
Fermentation container:	Stainless steel tanks/12 days
Maceration technique:	Cold, on the skins
Type of aging container:	95% stainless steel tanks, 5% oak barrels 500 Hl
Length of aging before bottle:	6 months sur lie
Length of bottle aging:	2 months

PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa
Winemaker: Michele Luisa
Total acreage of vine: 210 (85 Ha)
Winery Production: 350,000 bottles
Region: Friuli-Venezia Giulia

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.3 g/L
Acidity:	5.6 g/L
Dry extract:	20.8 g/L

