

FRIULANO

ISONZO DEL FRIULI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 12 ha

Soil composition: calcareous, with small-sized stones rich in iron and aluminium

Training method: Guyot

Elevation: 174 ft a.s.l.

Vines/ha: 5,400 vines/ha

Exposure: North-South

Vines age: 25 years

Harvest time: mid September

First vintage: 1980

Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Friulano
Fermentation

Container: stainless steel tanks

Length: 12 days

Temperature: 61 °F

Maceration

Technique: cold on the skins

Aging

Container: 50-100 hl stainless steel tanks

Length: 6 months sur lie

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 1.3 g/l

Acidity: 5.6 g/l

Dry extract: 20.8 g/l



FOOD PAIRINGS

Ideal with white meats, fresh cheeses, risotto, vegetable omelets, and other vegetable dishes.



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, yet thanks to its slight acidity, it always feels round, full-bodied, and velvety.

PRODUCER PROFILE

Estate owned by: Luisa family

Winemaker: Michele Luisa

Total land under vine: 110 ha

Winery production: 370,000 bottles

Region: Friuli Venezia Giulia (Italy)

