

FRIULI-VENEZIA GIULIA

CASTELLO DI SPESSA Friulano Collio DOC

Pale straw yellow and glossy. A particularly complex nose with fresh hints of bitter almond and flowery notes of wisteria and rose on a buttery background. Full, velvety, soft, and complex on the palate with great depth and balance.

Pairs magnificently with hand-sliced Prosciutto, egg dishes, asparagus, spring herb frittata, bean and pearl barley soup, or risotto.



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