# Vidussi Friulano, Collio DOP 2022

**IMO9122022**

*Giacomo Montresor*

*— Friuli, Italy*

Tocai Friulano is Friuli's signature white grape and produces some of the finest whites in Italy (labelled simply as Friulano to avoid confusion with Hungarian Tokay). This is a really good and affordable example.

2020 Vintage




Decanter World Wine Awards Bronze 2024

## Production

The grapes are cultivated in the hills of eastern Friuli Venezia Giulia, between Capriva del Friuli and Cormons. After hand-harvesting the grapes are macerated for 8 hours in stainlesss steel below 10°C. The must is then racked, clarified, and fermentation takes place using selected yeasts, and remains on the lees for at least 3 months.

## Tasting note

Complex aromas of white flower and almond. The palate is textural with a citrus and apricot fruit, herbal notes, flinty acidity and a gently rounded finish.

## Food Match

Enjoy with a deli platter of salami and prosciutto, feta and gouda - or dishes with scallops, green beans, artichokes and asparagus.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Collio DOP

Winemaker:
Luigino Di Giuseppe

Grape Varieties:
Tocai Friulano 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8003503019205