Cleve da Vidiç Friulano, Collio DOP 2024

IMO9122024

Giacomo Montresor

— Friuli, Italy

2020 Vintage

Decanter World Wine Awards Bronze 2024

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.

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:
18003503019219