Gradis'ciutta Friulano, Collio DOC [Organic] 2024

IGC0022024

Gradis'ciutta

— Friuli, Italy

Possibly the most well-known grape of the Collio region, this produces delicate yet distinctive whites balancing exotic fruit with savoury and floral characters.

Production

The Friulano vines grow at 50-220 metres altitude, cultivated in the Ponca soils of the region. After harvesting the grapes are softly pressed, macerated for 24-48 hours at low temperature and then fermented in temperature-controlled stainless steel tanks. The wine ages on fine lees for around 6 months until bottling.

Tasting note

Delicate nose of exotic fruits, with almond and honeysuckle characters. Complexity and depth on the palate with notes of ripe apricot and peach and a creamy texture. Savoury and persistent with a lightly bitter twist on the finish.

Food Match

You can serve with appetizers - it pairs particularly well with prosciutto and local Montasio cheese. Or else a good match for light pasta dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Collio DOC

Grape Varieties:
Tocai Friulano 100%

Suitable for:
Vegan

Bottle Barcode:
8053251510042