A Z I E N D A · A G R I C O L A

P E R U S I N I

FRIULANO 2016

A native white wine, which has long been the region's "flagship wine". With a delicate scent, it is dry with a distinct almond flavour. Excellent as an aperitif, it lends itself well to antipasti, prosciutto (San Daniele!), soups and white meats.

Vineyard:

Classification:	DOC Colli Orientali del Friuli
Site:	Monte S. Biagio (hills of Gramogliano)
Terroir:	Loam
Exposure:	South- East facing Terraced Hillside
Grape:	100% Friulano
Pruning Technique:	Single Guyot cane pruning
Cultivation Tecnique:	Defoliation, trellis training, tipping
Production per Hectar:	6.5 tonnes (average)

Winery:

The grapes were harvested by hand and gently pressed in a pneumatic press (Bucher), cooled during the process with dry ice. With the use of specially selected yeasts the vinification took place in modern stainless steel tanks with the temperature of fermentation controlled below 20° C. For the following 6 months the wine was left in contact with the fine lees.

Chamber of Commerce DOC Analysis:

Total alchol:	12.99%
Residual sugar:	0,2 g/l
Total acidity:	5,09 g/l
Total dry extract:	18,6 g/l
Total sulphites:	75 mg/l

Tasting Notes:

Colour: Bright yellow with wonderful greenish reflections.
Nose: Rich and multifaceted, with floral and tropical notes of oleander blossoms, elder, ash and plum, layered with gooseberry, guava and kiwi; a white rose accent, holly sprouts, honey and custard ice cream.
Palate: Full, fresh and savory, the tannins will continue to be pleasant; it has hints of apricot, kiwi, goji, cranberry, medlar, almond milk, coriander and a balsamic note of mallow.