

Friulano

A great classic, more personal than conventional. A combination of judicious know-how, passion and skill produce a wine which, when it achieves perfection, delivers complex aromas of fruit and flowers and unfolds soft on the palate while preserving a slightly almondy finish. A wine of absolutes that refuses ambiguity and is capable of matching all the authentic specialities of classic Italian cuisine.

Site

The cru site “Braida della Colubice” in the village of Cormòns.

Vinification

Crushing is followed by brief maceration at controlled temperatures and soft pressing. After temperature controlled fermentation, the wine ages on the lees in a natural micro-oxygenated environment until the spring. The cuvèe is prepared in the late summer when the wine is bottled without filtering.

Grape variety

Friulano 100%

Tasting note

Nose: wild flowers with hints of orange peel.

Palate: soft, ripe fruit palate with moderate acidity and a delicate finish of sweet almonds.

Appearance: pale straw.

Food matches

Delicious with a wide range of foods from appetisers and soups through rice and pasta first courses to main dishes.

Serving temperature

12-14 °C.

Borgosandaniele

www.borgosandaniele.it



CAMPAGN FINANCIATA PORSUANT
TO REGULATION CE NO 1234/07



BorgosanDaniele

FRIULANO

Vin Blanc natural de Vitis
cultore e Spirit. Parola di
Alessandra e Mauro
Borgosan in Borgo San