

Production Area

The vineyards are located between the municipalities of Manzano and Spessa di Cividale, on the Colli Orientali del Friuli, an area particularly suited to hillside viticulture.

Municipalities Spessa, Cividale del Friuli - Manzano

Altitude 70-100m asl

Soil

In Spessa the soil is notoriously called *Ponca*, a mixture of marl and sandstone that has stratified over the millennia. The alkaline nature of the soil, rich in calcium carbonate, together with the significant temperature variations, gives the wines flavor and minerality.

In Manzano the soil is composed by marl and clay which contribute to the production of particularly structured and intense white wines.

Grape Friulano

Vineyard surface 3ha

Plants per Hectare 4000

Vineyard age 30-40 years

Training System double inverted

Harvest mechanical - September

Yield per Hectare 80q/ha

Production Process

Grapes are harvested and cooled to a temperature of around 10°C. After soft pressing and fermentation, vinification takes place in steel tanks for approximately 7/8 months to keep the aromas that characterize the vine intact. A small part of the mass, around 5%, is vinified in French oak tonneaux. The two wine batches are then blended to proceed with cold stabilization and filtration; bottling and packaging procedures follow.

Organoleptic Characteristics

Brilliant straw yellow with greenish tinges. On the nose delicate floral notes; on the palate it is soft, savory with a characteristic almond finishing.

Chemical Characteristics

ABV 13%

Sugar, g/l 1,00-2,00

Acidity, g/l 5,00-5,50

Pairing Suggestions

Recommended with first courses with vegetable-based sauces, white meats and light dishes in general.

Recommended glass Tulip glass

Serving temperature 6-8°C

Available sizes 75cl

Item Code BTGFRL

Case 6 bottles

EAN bottle 8055205250301

EAN case 8055205250554

Pallet 80x120 80 cases

