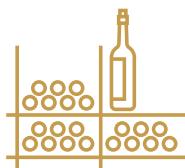


#### VINIFICATION

The process takes place using the white winemaking method and separately for each grape variety. Selected yeasts are added to the individual musts, and advanced oenological techniques and equipment are used, allowing for very gentle pressing and long fermentations, always carefully controlled by appropriate temperatures.



#### AGEING

After careful evaluation of the blending proportions, the wine is assembled and bottled in May. Over time, it proves to be a wine of great stability and longevity, especially after two or more years from bottling.



Intense straw yellow colour, dense and bright.

## Canto

-Azienda Cantarutti Alfieri-



Italy  
Friuli Venezia Giulia  
San Giovanni al Natisone



#### CLASSIFICATION

D.O.C. Friuli Colli Orientali

#### WINE TYPE

White

#### ALC./VOL.

13%



#### GRAPE VARIETIES

Friulano, Pinot Bianco, Sauvignon

#### FARMING SYSTEM

Integrated pest management

#### HARVEST

Manual



#### TASTING NOTES



Intense and fresh notes reminiscent of fresh fruit. Enchanting and pleasant.



Distinct tropical fruit notes accompanied by hints of sweet citrus and banana. Finishes with an intense, persistent, elegant, and above all, satisfying aftertaste.