



#### VINIFICATION

White vinification, as for all white grapes, with the use of selected yeasts and state-of-the-art winemaking techniques and equipment, allowing for very gentle pressing at the expense of yield.



#### AGEING

Bottled during the month of April. Thanks to its remarkable and distinctive complexity, this wine is without doubt one of great longevity, capable of preserving and enhancing its original characteristics over time while retaining its signature freshness. If properly stored, even five years after bottling it reveals extraordinary olfactory and gustatory potential.



Brilliant straw yellow with vibrant green-gold highlights.

## Friulano

-Azienda Cantarutti Alfieri-



Italy  
Friuli Venezia Giulia  
San Giovanni al Natisone



#### CLASSIFICATION

D.O.C. Friuli Colli Orientali

#### WINE TYPE

White

#### ALC./VOL.

12,5%



#### GRAPE VARIETIES

Friulano

#### FARMING SYSTEM

Integrated pest management

#### HARVEST

Manual



#### TASTING NOTES



On the nose, its typical and unmistakable aromatic character immediately emerges.



Intense floral sensations mingle with fragrances of sweet citrus fruits and delicate blossoms, closing on an elegant note of sweet, noble almond. The finish is slow, lingering, and exceptionally refined, marking this as an outstanding white from Friuli.