

Friulano Cru DOC Collio



Region: Friuli Venezia Giulia

Varietal: 100% Friulano

Vineyard: Family-owned 6 acre single vineyard named “Manditocai”
Mandi meaning “bye-bye” in local dialect and Tocai is old name of the varietal.

Soil: Mostly marl and clay

Vines per Hectare: 6000

Vine Training: Guyot & Cordon

Altitude: 1200 feet above sea level

Total Production: 500 cases

Vinification Process: Grapes are hand harvested sustainably in small boxes in mid-September and whole bunches are pressed. Must is placed in a soft horizontal press and gradually crushed. The must remains in stainless steel for 24 hours for light settling. Fermentation-50% in oak barrels and 50% in stainless steel for approximately 8 months. Both are combined and left to age 6 months in the bottle before release.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 14%.

Residual Sugar: 3g/liter

Color: Beautifully intense straw color with golden highlights.

Bouquet: Intense peach blossom and spice attributes like nutmeg.

Tasting Notes: Layers of apricot fruit-almond and nutmeg on the back palate. Great structure-firm acidity but balanced by the natural minerality of the vineyard terroir.

Food Pairing: Great with all seafoods & soups-pairs well with pasta, soft cheeses and white meat dishes.

Ageing: 10-15 years

Serving Temp: 55°F (13°C)

UPC: 8024650103814



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