



FRIULANO

FRIULI GRAVE

DENOMINAZIONE DI ORIGINE PROTETTA

FRIULANO 100%

It is a white wine made with typical Friuli autochthonous vine, and features a straw-yellow colour with delicate greenish reflections.

It is a fine and delicate wine with notes of almond and flowers with a bitterish final taste. It is our classic aperitif.

The vineyard is situated in the county of San Quirino (PN), in the small locality of San Foca, near the Cellina torrent, in the area named "alti magredi" at an altitude of 180 meters sea level.

Grapes are picked in the early morning in order to preserve their aromas and are vinified in thermo-regulated stainless steel tanks in which light maceration, 6/8 hours, and alcoholic fermentation take place. Refinement is completed with 6 months in tank and at least 6 months in the bottle.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 13% VOL

DURABILITY: 2/3 years

SERVE: 10/12 degrees

BOTTLES PRODUCED: 6.500pcs in the size 0,750 Liters

SUGGESTED ACCOMPANIMENT:

excellent with ham, fresh cheese, soup, first dishes and hors d'oeuvre



QUINTA DELLA LUNA

Azienda Agricola Quinta della Luna di Vettor Marco

Via Nannavecchia n° 75 frazione San Foca, 33080 San Quirino (PN)

tel e fax 0039 0434 91185 info@quintadellaluna.it www.quintadellaluna.it