

FRIULANO

D.O.C. Friuli Colli Orientali

Friulano has been grown in Friuli for centuries. So well has it adapted to climate and soil that it yields wines with a very territorial character at every vintage. Our Friulano vineyards have always confirmed this, making it one of the most important wines on our list.

Appearance: vibrant, brilliant straw yellow. Nose: deep, harmonious and richly aromatic. Palate: dry on entry and at the back, structured yet soft-textured with the distinctive personality imbued by a favourable growing year that comes through in the almondy after-aroma.



GRAPES	100% Friulano (autochthonous)
DESIGNATION	D.O.C. Friuli Colli Orientali
POSITION	Vineyard located at 150 m a.s.l. on east-south-east facing, Eocene marl and sandstone hillslopes
WINEMAKING	After soft pressing, the grapes are fermented without skins in stainless steel tanks at a controlled temperature between 16-18°C
MATURATION	7 months on the fine less in steel tanks and at least 3 months in bottle before release to market
Year Planted	1975 / 1976 / 1979 / 1982
First vintage	1985
Vineyard Mgmt.	Planting Grassed
Pest Control	Integrated low environmental impact. Organic method since harvest 2021
Training System	Modified double-arched cane and guyot
Harvest Method	By hand in small cases with bunch selection
Temperature	Serving temperature 10-12°C in a broad-rimmed glass
WINE PAIRINGS	Charcuterie, savoury tarts, filled pasta dishes, baked fish dishes, semi-fat cheeses. Pairs very well with San Daniele DOP prosciutto, ravioli with spring greens and smoked ricotta, trout in foil with olives and capers, DOP Montasio cheese

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