

Vignaioli *Iacuzzi Sandro e Andrea s.s.*

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Variety of grapes:

Friulano 100%

Vineyards location:

Torreano (UD)

Growing method:

Guyot, 5.000-5.500 plants/ha, vineyard planted from 1970 to 2009.

Yield/hectar:

55 quintals

Vinification techniques:

By hand, in crates, at full maturity. Grapes softly destemmed and crushed. Fermentation achieved at constant temperature of 16°-18°C.

Ageing and fining:

The wine is left on its yeasts until bottling.

Characteristics:

Pale yellow with greenish reflections, intense bouquet reminiscent of wild flowers, with almond aroma. Sweet, rich, spicy, with strong varietal characteristics; hints of citrus fruits, almond, walnut, exotic fruits and of white-fleshed peach, Sage and white pepper.

Alcohol content of wine:

13 %Vol

Total acidity:

6,19 g/l

Bottle:

Green glass from lt. 0.75

Gastronomic combinations:

Aperitifs wine, excellent with delicate appetizers, pasta and soups. Ideal pairing with ham *prosciutto di San Daniele*. The soft trickle of food fattiness is readily opposed by the minerality of this wine. Delightful his vocation on plants, in particular the meeting with asparagus and spring herbs: nettle, hops, silene ... perfect in rice dishes and omelettes. The Friulano goes very well with shellfish: cicadas, shrimp, prawns and lobsters.

Serving temperature:

10° - 12°C.