

AQUILA DEL TORRE



Wine At FRIULANO – Friuli Colli Orientali DOC

Variety Friulano

Vintage 2018

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces

Training system Guyot simple

Average density 5,000 vines per hectare

Average yield 1.2 kg per vine

Elevation 200-300 metres above sea level

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 15 years

Vineyard exposure South, south-east, south-west, west

Vineyard treatments Ground cover treatments: copper and mined sulphur

Soil working Spontaneous ground cover

In the Cellar

Winemaking Spontaneous fermentation with native yeasts mainly in stainless steel tanks

Maturation 9 months, ageing on the lees

Number of bottles produced c. 10,000

Alcohol content 13% vol

Reducing sugar 1.9 g/l

Total acidity 4.5 g/l

In the Glass

Sensory profile Dry white wine, fruit-led nose, savoury mineral-edged palate, bitter almonds at the back

Food matchings Vegetable soups and velouté sauces, asparagus, eggs, fish

Serving temperature 10-12 °C