

# 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** Simple guyot

**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** 20 years

**Vineyard exposure** South, south-west, west

**Vineyard treatments** Copper and mined sulphur on leaves and bunches

**Soil working** Spontaneous ground cover

## *In the Cellar*

**Winemaking** Spontaneous fermentation with native yeasts mainly in concrete vats

**Maturation** 9 months, ageing on the lees

**Number of bottles produced** c. 10,000

**Alcohol content** 13% vol

**Reducing sugar** 2 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, sea fish

**Serving temperature** 10-12 °C