

AQUILA DEL TORRE



Wine At FRIULANO – Friuli Colli Orientali DOC

Variety Friulano

Vintage 2020

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces

Training system Single Guyot

Average density 5.000 vines per hectare

Average yield About 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 30 years average

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

Vineyard treatments Covering treatments: copper and mined sulphur

Soil working Spontaneous ground cover and cover crop

In the Cellar

Winemaking Spontaneous fermentation with native yeasts in concrete vats

Maturation 10 months, ageing on the lees

Number of bottles produced 10.000

Alcohol content 13% vol

Reducing sugar 1 g/l

Total acidity 4.7 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