

AQUILA DEL TORRE



Wine	At FRIULANO – Friuli Colli Orientali DOC
Variety	Friulano (Tocai Friulano)
Vintage	2022
<i>In the Vineyard</i>	
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	4.800 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	50 years average (mostly vineyards planted in 1960s)
Vineyard exposure	South, south-west, west
Vineyard treatments	Covering treatments: copper and mined sulphur – organic agriculture
Soil working	Spontaneous ground cover and cover crop
<i>In the Cellar</i>	
Winemaking	Spontaneous fermentation with native yeasts in concrete vats
Maturation	12 months, ageing on the lees
Number of bottles produced	7.000
Alcohol content	13% vol
Reducing sugar	0,2 g/l
Total acidity	4,5 g/l
<i>In the Glass</i>	
Sensory profile	Dry white wine, fruit-led nose, savoury mineral-edged palate, fine almond at the back palate
Suggested food matchings	Vegetable soups and velouté sauces, cheese, white meat, fish
Serving temperature	10-12 °C