

GRADIS' CIUTTA

Friulano



Wine: Obtained exclusively from the (Tocai) Friulano grape: the most representative and well-known white wine of Collio. Since 2007, the name Tocai was eliminated in favor of Hungary (Tokay); this is was changed to Friulano. Cited for the first time in 1632 in the dowry of Aurora Formentini, a noblewoman of San Floriano, that was carried to her spouse, vitti di Toccai... 300. Three centuries later in 1933, Ernesto Massi wrote “the address of Goriziano viticulture tends to favor white varieties, such as Tocai.” It has always present at this estate, being one of the indigenous varieties of the zone.

Vineyard source: The vines are situated in Zavogna, Ruttars and Dolgi Breg at altitudes ranging from 120 to 180 meters (400 to 600 feet) above sea level.

Training system: Cultivated with the Guyot system with a production of 70-80 quintals per hectare.

Vinification: Obtained with a soft pressing from grapes macerated for 24-48 hours at low temperatures. Fermentation takes place in temperature controlled stainless steel tanks. Following this, comes aging on its own yeasts and then finally, bottling.

Color: The color is straw yellow, luminous and brilliant, with citrus reflections.

Nose: Intense and persistent with spicy flavors of hay, almond and dried yellow flowers, finishing with a memory of ripe golden apples.

Palate: Round, but with a well-balanced savory note, that guarantees great drinking pleasure, with an elegant, deep slight bitterness and sensations of almond in the finish.

Serving temperature: Serve chilled, about 8 – 10° C (45 – 50° F), so one can grasp all the fragrances.

Recommended foods: As an aperitif, with anipasti, prosciutto crudo di San Daniele and other various types, from soups to other first courses. It marries perfectly also with Montasio cheese and also easily pairs with plates of baked and marinated fish.