



Friulano DOC Collio BIO 2024

Gradis'ciutta

Type	White wine
Origin	Italy, Friuli
Producer	Gradis'ciutta
Classification	DOC
Expansion	Storage takes place 'sur lie' until bottling.
Contents	75 cl
Vintage	2024
Enjoyment phase	up to 6 years
Serving temperature	8 - 10°C
Alcohol content	13 %
Grape varieties	Friulano
Article no	14005224

Comments

The vineyards from which it comes are Zavognza, Ruttars and Dolgi Breg, located at an altitude between 120 and 180 meters above sea level on typical Ponca soils.

Pairing

It should be served cold, at around 8 - 10° C, as this is the only way it can develop its full flavour. A wine for aperitifs, starters, San Daniele prosciutto and various cold cuts, soups and dry first courses. It is also an excellent accompaniment to Montasio cheese and baked fish dishes.

Tasting notes

Straw yellow colour of medium intensity. Nose: Very pleasant varietal notes on the nose, with hints of acacia blossom and sweet almonds. The broad palate reveals ripe

yellow fruit and a solid, structured finish that leads to a long, mineral aftertaste. A wine with great depth and intense mineral notes, typical of old wines and hillside vineyards.