

S T U R M

Friulano

Stubborn and reliable.
Father to all Friulan
wines.



varietal
friulano

13%
alcohol

50
years
average vineyard age

S t u r m : s t r u t t u r a e n a t u r a .

**A SELF-IMPORTANT WINE.
IT IS TO THE FATHER YOU ALWAYS NEED
TO LOOK BACK TO: THE FATHER TO
ALL FRIULAN WINES; THE SOURCE AND
REMAINDER OF THE PAST, AND THE NEW
PAGE OF A CHAPTER YET TO BE WRITTEN.
THIS WINE EVOLVES IN AN EXTRAORDINARY
MANNER. THRIFTY AND ESSENTIAL, JUST
LIKE AN OLD FARMER: WISE AND STRONG
AS SUPERHERO. THE FRIULANO IS THE
HUB. VERY SELFIMPORTANT, BUT VERY
RIGHTLY SO!**

Star sign: Taurus.

Favourite colour: yellow, obviously.



VARIETAL

Friulano

VINEYARD

Average vineyard age: 50 years

Vine system: Cappuccina (double arched cane)

Harvesting period: end of September

Grape harvest: by hand

Area of Production: Cormòns (Gorizia)

WINEMAKING

The grapes are de-stemmed and cold macerated for 24 hours. Fermentation is carried out in stainless steel tanks under a controlled temperature (16 - 18°C). This wine spends 6 months on the lees and is then bottled.

TASTING PROFILE

Strong, persistent, refined, demure. The colour of this wine is a brilliant and clear straw yellow.

The aroma is typical and very pleasant, with hints of acacia flowers, pears, thyme and almond. Even more pleasant in the mouth where the flavours and aromas mingle in a refined and wrapping manner.

FOOD PAIRING

It is excellent as a drink. In the Collio area it is a classic for aperitifs. It pairs very well with prosciutto and salami, or cured meats in general.

It also pleasantly completes fishbased dishes, fresh and mature cheeses.

SERVING TEMPERATURE: 11°C

ALCOHOL: 13% vol

TOTAL ACIDITY: 5,6 g/l

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