



SCUBLA

FRIULANO

Classification
D.O.C.
Friuli Colli Orientali

Grapes
100% Tocai Friulano.

Position and vineyards

Marly hilly soil: vineyards situated on the higher part of the hills facing West and South, trained with the double arched cane system, 4,000 vines per hectare, mainly mature.

Harvest

By hand, towards mid September; 60–65 quintals per hectare.

Vinification

Whole grapes gently pressed; the must is decanted at low temperature and left to ferment at a controlled temperature in steel tanks, then it remains for around 8 months on the yeast residues.

Alcohol content

14–14,5%

Acidity

5,5–6 g/l

Organoleptic Properties

Straw–yellow with greenish reflections, attractive bouquet, refined and delicate with a typical almond flavour whose intensity depends on the year.
Round bodied.

Best served with

This wine can accompany the whole meal, including white meats.

Medium annual production

11,000 bottles