



VISTORTA

FRIULANO 2021
ORGANIC wine

Region:	Friuli Venezia Giulia.
Classification:	D.O.C. Friuli Grave.
Grape:	100% Tocai Friulano grapes- ORGANIC management
Soil:	Sandy-gravelly
Winemaking	Harvest of the two estate vineyards on the third week of September 2021. The grapes were lightly pressed. Alcoholic fermentation in reduction at a 16/17° temperature for 8 days. Then, the wine stays in cement tanks on the fine lees for 6 months with a weekly battonage.
	Bottling: March 2022.

Application of the European regulation for vinification production of ORGANIC WINE.

Alcoholic Content :	12,50% by vol.	Total Acidity	5,5 (tbc)	pH 3,40 (tbc)
N.° bottles:	11.000 - 0,75 L.			
Description:	Sweet scents of almond, marzipan, wild flowers and daisies. The bouquet features peach, pear and apple notes and a pronounced hint of almond. The taste is dry, fresh and velvety, with a nice bitter finish.			
Pairings:	Excellent with fish, grilled and fish soups, crustaceans, molluscs, light cured meats, pasta moderately elaborated. Ideal with raw ham.			
Notes:	Open slightly before drinking time, serve at 12° - 14° C.			

Conte Brandolini s.r.l.

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