

CONTE
D'ATTIMIS-MANIAGO



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FRIULANO 2007

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

100% Tocai Friuliano grapes, from ancient indigenous Friuli vines.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil East-West exposure.

Training system - yield per hectare

Doppio capovolto (double bending canes).
Area: 9.26 hectares. Average production: 7,200 kg/Ha, 5,000 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, in September with selection of the best bunch of grapes. White wine vinification method, slight pressing of the grapes. Controlled temperature fermentation (at 19°C) to encourage the development and preservation of the primary aromas.

Maturation and ageing

In the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

Longevity

Over three years.

Sensory characteristics

Straw yellow colour lightly tinged with green. Fine and delicate, with a bouquet suggesting flowers and fruit. This wine has a long lasting, fat and persistent flavour with a characteristic almond aftertaste. The elegant, slightly bitter flavour and fine aroma, typical of Tocai, make it an excellent drinking wine. The aftertaste is long and persistent.

Food and wine pairings

Tocai is the traditional Friulian white wine, superb as an aperitif wine. It pairs well with light hors d'oeuvres, soups, and seafood and white meat dishes. An ideal accompaniment to San Daniele ham.

Service

Best when chilled (12°C).

Bottles produced

39,600 Bordeaux bottles, 750 ml.

Analytical parameters

Actual alcohol content by volume	% Vol.	13.00
Residual reduced sugars	g/l	3.60
Total acidity	g/l	5.30
Net dry extract	g/l	19.40

