



*Conte d'Attimis-Maniago*

# Tore delle Signore

Friuli Colli Orientali

*denominazione di origine controllata*

<b>Grapes</b>	Verduzzo Friulano.
<b>Vineyard</b>	The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.
<b>Vinification</b>	The harvest is late, in order to concentrate the sugars and aromas. This is then followed by a brief cold maceration. Fermentation occurs spontaneously and continues at low temperatures.
<b>Ageing</b>	In a tank, resting on the fine lees, kept at a low temperature to prevent fermentation from restarting. At the end of this period, the wine is bottled. It then rests in bottle, laid in the underground estate cellar.
<b>Appearance</b>	Golden yellow that takes on amber undertones with ageing.
<b>Nose</b>	Fine and varied, rich honey aroma with sharp undertones of dried and candied fruit.
<b>Palate</b>	Full and sweet. This wine achieves a balance of sweet and tannic sensations with an intense and persistent aftertaste.
<b>Abbinamenti</b>	This is much more than a dessert wine. It is ideal with hors d'oeuvres such as foie gras, Gorgonzola cheese, seasoned Montasio cheese and shavings of Parmesan. This wine is the perfect accompaniment to dried fruit or biscuits to finish off a meal. Also excellent on its own.
<b>Longevity</b>	highly drinkable at every phase of its development: reaches maximum expression of the vine in the first three years and can easily exceed six years in the bottle (this wine is also known as "the reddest of white wines").
<b>Service</b>	Best served chilled (10-12°C)

