



*Conte d'Attimis-Maniago*

# Florea

## Venezia Giulia

*Indicazione Geografica Tipica*

<b>Grapes</b>	Sauvignon Rytos, Piwi variety.
<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>	As soon as the grapes arrive in the winery, they follow two distinct paths: the first part is placed in stainless steel tanks for maceration, the second ferments in barriques, where it ages with frequent battonage. At the end of the two maturation phases, the wine is assembled.
<b>Ageing</b>	In bottle, in our 16th century underground cellar.
<b>Appearance</b>	Intense and brilliant straw yellow, edged with golden hues.
<b>Nose</b>	Intense and tropical, associated with strong minerality. It has a wide and pleasant aromatic framework with wildflowers, orange blossom, citrus fruits, yellow peach, saffron and aromatic herbs. The finish is elegant with notes of melted butter, vanilla and pastry.
<b>Palate</b>	It expresses great personality and character. Coherent with the nose, supported by a full body and by an excellent acidic structure which guarantees an excellent crispness. Balanced and complex, with a longlasting finish and a good minerality.
<b>Food pairing</b>	Excellent with appetisers, first courses, white meats and all fish courses such as fish soufflés, frilled tuna or seabass baked in foil.
<b>Longevity</b>	Reaches maximum expression of the vine in the first two/three years and then, under suitable preservation conditions, can exceed five years in the bottle.
<b>Service</b>	Best served chilled (12°C).

