



TENUTE TOMASELLA

Emozioni in un sorso



FRIULANO Friuli DOC

Grape variety	Friulano 100%
Yield	10.000 Kg/He.
Training system	Sylvoz.
Harvest	manual with grape selection.
Vinification	50% of the white grapes undergo soft pressure and 50% undergo 10 hours of cryomaceration; fermentation at constant temperature of 16° - 18° C, and then complete malolactic fermentation.
Refinement	5 months in steel vats on the fine yeasts, followed by 2 months of bottle ageing.
Alcohol content	13,0 % vol.
Colour	yellow straw colour with greenish tinges.
Bouquet	refined subtle aroma. Recollections of honey and acacia blossoms and fresh fruits, such as pears and apples.
Taste	incredibly pleasant taste, full-bodied and smooth with well-balanced acidity. Typical aftertaste of almonds.
Food combination	excellent with Italian style "antipasti", raw ham, light first courses and cheese.
Serving	best served at temperature of 10-12°C.
Storage and Ageing	peak of bottle maturation at around 1 year; keeps its quality up to 3 years.

AWARDS

LWC 2020 - Friulano 2018 - 82 points - SILVER MEDAL
MUNDUS VINI 2020 - Friulano Friuli DOC 2018 - SILVER
WEIN GUIDE DEUTSCHLAND 2020 | Friulano 2018 88/100
I VINI DI VERONELLI 2020 - Friulano Friuli DOC 2017 86/100 ***
BIBENDA 2020 | Friulano 2017 Friuli DOC 3/5 grappoli
GUIDA VINI BUONI D'ITALIA 2016 | Friulano 2014 - 3 STAR
GUIDA GAMBERO ROSSO 2014 | Friulano 2011 - 1 BICCHIERE
ONAV Prosit 2019 | Friulano Friuli DOC 2017 - 1/3 PROSIT