



TENUTE TOMASELLA

Emozioni in un sorso



LE BASTIÈ BIANCO Friuli Grave DOC

Grape variety	from our best Friulano grapes.
Yield	70.000 Kg/He.
Training system	Sylvoz.
Harvest	manual with grape selection.
Vinification	white wine vinification with soft pressure of the whole grape, 10 hours cryomaceration. Fermentation in oak barrels at controlled temperature. Complete malolactic fermentation.
Refinement	9 months in wooden barriques and double barriques; 6 months in steel vats and 12 months in bottle.
Alcohol content	13,0 % vol.
Colour	intense straw yellow with golden reflections.
Bouquet	refined, intense, complex and long-lasting; harmonic, a perfect balance of fruits and spices with a hint of vanilla, slightly balsamic.
Taste	elegant and charming with recollections of nuts and exotic fruits, such as pineapple. Well balanced with a lasting finish.
Accompaniment	an eclectic wine, particularly suited to flavoursome fish dishes. Excellent with seafood, oven-baked fish and tasty white meat, with rice and pasta dishes with porcini mushrooms and with soft mature cheese.
Serving	best served at temperature of 12° – 14° C.
Storage / Ageing	peak of bottle ageing about 5 years; keeps its quality up to 10 years.

AWARDS

LWC - LONDON WINE COMPETITION 2020 | Le Bastie 2013 | GOLD MEDAL
I VINI DI VERONELLI 2020 | Le Bastie friulano Friuli Grave DOC 2012 | ***
IL GOLOSARIO 2020 | Le Bastie friulano Friuli Grave DOC 2013 | VINI TOP
BIBENDA 2020 | Le Bastie Bianco 2012 Friuli Grave DOC | 4/5 grappoli
ONAV PROSIT 2019 | Le Bastie Bianco 2011 Friuli Grave DOC | 3/3 PROSIT
GUIDA VINI BUONI D'ITALIA 2019 | Le Bastie Bianco 2009 Friuli Grave DOC | 4 STAR
MWF MERANO 2016 | Le Bastie Bianco 2009 Friuli Grave DOC | ECCELLENZA 2016
BLINDTASTED.COM 2016 | Le Bastie Bianco 2009 Friuli Grave DOC | 91/100