

VENICA&VENICA

## Friulano DOC COLLIO

This variety is the everyday and every occasion wine in Friuli Venezia Giulia, perfect as aperitif for the lower acidity and soft taste.

**Grape Variety:** 100% Friulano

**Vineyards:** Cime, Bernizza, Cero', Sant'Elena

**Alcohol:** 13%

**Total Acidity:** 4,8 g/l

**Serving Temperature:** 10° - 12° C (50° F)

**Vinification:** grapes from younger vines are slowly destemmed and cold macerated for 6-8 hours at 46°-50°F (8°-10°C). The alcoholic fermentation takes place in stainless steel tanks. ?Batonage? once a week for two months improves the body.

**Tasting notes:** typical aromas reminiscent of fresh almonds, walnuts, candy and clovers. The taste has a velvet soft texture due to its inherent low acidity with flavors that reminds quince, curry and bitter almonds. Less intense then Ronco delle Cime but the fruit opens up earlier.

**Match typical "Furlan" dishes:** perfect as aperitif asparagus soup, prosciutto crudo and risotto with mushrooms (the most easy to find is usually the porcini one).



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