

MUSIC

COLLIO FRIULANO

Villa De Randis



DESCRIPTION: DOC (Registered Designation of Origin) White Wine

PRODUCTION AREA: COLLIO
Municipality of San Floriano del Collio

PRODUCTION AREA: Località Bivio

EXTENSION: 0,60 ha

GRAPE VARIETIES: 100 % Tocai Friulano

SOILS: Hilly terrain of stratified Eocene marl and sandstone

YIELD PER HECTARE: 6 t.

GROWING SYSTEM: Double Guyot. Very old vines, aged between 60 and 80 years

HARVEST: Hand-harvested by the third decade of September

VINIFICATION: De-stemming and crushing of grapes and following maceration on the skins for 20 hours at a temperature of 15°C. Soft pressing and cleaning by setting of the obtained must. Alcoholic fermentation for 10-15 days at controlled temperature (18°C). After the end of the fermentation, ageing on fine lees 'sur lie' in steel vats with periodical batonnage for at least six months. Bottling 10 months after the harvesting. Bottle aging for a minimum of 5 years (60 months) before market release.

ALCOHOL CONTENT: 13,5% vol.

COLOUR: Golden yellow with a green tinge

BOUQUET: Crisp, with the characteristic bouquet reminding apricot, exotic fruits and white pepper

PALATE: Dry, tangy, perky, with a nice body

SERVING SUGGESTIONS: Excellent pre-dinner drink, it goes well with risotto, soups and fish, including fatty fish

SERVING TEMPERATURE: 12 – 14 °C