

VIGNA DEL TEMPO / FRIULANO



Grape variety:

100% Friulano

Type:

Native white

Serving temperature:

10 – 12°C

Alcohol content:

Vol 13%

Formats:

0,75 l – 1,5 l

Lifestyle:

Vertical indigenous

Pairings:

Prosciutto San Daniele

Ideal for:

Perfectionists

A personal matter, the great white wine for restaurants.

The story of the Friulano grape (formerly Tocai) is often misunderstood. It is a variety both delicate and resilient: it survives in some vineyards in southern France under the name Sauvignonasse; it has been planted in Chile and Argentina, likely confused with Sauvignon Blanc due to the similar appearance of the vines. In Italy, it is found in Veneto and even in Lombardy. Its true home is in Friuli, where it reaches its full potential. It thrives in “lean soils,” which temper its vigor and allow the grapes to fully mature. I have personally curated eight different massal

selections in our collection vineyard of “tocai biotipo giallo.” As I’ve learned over the years, when the grapes are ripe and golden, a masterpiece is guaranteed!

Slow and gentle pressing of the grapes, fermentation with indigenous pied de cuve, and the patience to wait... The saffron-yellow hue reflects in the glass. A unique aroma with citrus notes mingles with spicy hints, followed by truffle and almond husk. The first sip is broad and powerful, then saline, finishing with a typical almond note.