



This wine is born for the will of our growers to create something unique: the "Wine of the Angels".

Each bunch is carefully selected and harvested by hand.

FRIULI



Cormòns

CANTINA PRODUTTORI



Contains sulfites

FRIULI

Vino Bianco da Uve Stramature

Grape varieties

Tocai Friulano, Verduzzo Friulano, Chardonnay, Pinot Bianco, Moscato Giallo, Sauvignon



Intense golden yellow with copperish hints.



Intense, large bouquet of flowers.



Soft, sweet, elegant, well balanced.

Vine training system: Cappuccina doppia e Guyot.

Harvest: About 40 days before harvest the best grapes are selected. With a special scissors with flat blades the stems are pressed, to permit the drying of the grapes directly on the plant.

Harvest period: Last 10 days of October.

Vinification: the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body. The must ferments at controlled temperature.

Maturation: More than one year in large oak barrels.

Colour: Clear, shiny, intense golden yellow with copperish tinges.

Aroma: intense, large bouquet of flowers, lightly spicy, citrus.

Taste: Soft, sweet, elegant, well balanced.

Serve with: wine after meal, with sweets, Roquefort, Gorgonzola and generally blue cheeses.

Serving temperature: store the bottle in a cool, dark place with a stable temperature, serve at 12° in Summer and at 14° in Winter, in a high-stemmed glass, just-bloomed tulip shaped.