

CRASTIN

FRIULANO



Vineyard and winemaking:

the grapes come from two distinct vineyards located on the Ruttars hill (DOC COLLIO area) on marly and clayey soil, particularly suitable for the cultivation of the vine, also thanks to the constant ventilation that touches the site.

The vineyards are Guyot-grown with a density of 4,000 vines per hectare. Given the generosity of the vine, the thinning of the bunches is regularly carried out to bring the production back to the right level.

The harvest takes place strictly by hand, in boxes, to immediately transfer the grapes to the cellar and proceed with the vinification:

- 70% with soft pressing, decanting of the must and fermentation in steel.
- 30% fermentation with maceration of the skins, aging in oak barrels.

Bottling:

assembly of the wine after eight months, bottling, and further rest for two months in the cellar.

Alcohol content:

12.5 - 13.5 % Vol.

Total acidity:

5.0 - 5.5 g/l

Serving temperature:

10 - 12°C

Tasting notes:

A strong golden yellow color. Typical aroma and flavor reminiscent of bitter almonds well blended with hints of fresh fruit, with a persistent finish that enhances first courses of the regional cuisine but also goes well with fish.