

DODIS

FRIULANO

D.O.C. FRIULI COLLI ORIENTALI

Wine produced from the indigenous white grape variety Tocai Friulano, which has been widespread and appreciated in Friuli for over two centuries. It is a wine that speaks of its land and finds one of its best expressions in the eastern hilly areas of our region. A fruity, mineral and intense wine characterised by a long finish of bitter almonds.

GRAPE VARIETY

Tocai Friulano

PRODUCTION AREA

Eastern Friuli, Italy

SOIL

Marl and sandstone

HARVEST

At the correct degree of ripeness

VINIFICATION

White wine vinification

TASTING NOTES

Straw-yellow colour with greenish hues. The bouquet is intense, fine and complex. On the palate it is soft and warm, with adequate acidity and sapidity; it has a distinct minerality and an elegant aromatic note, while the aftertaste accompanies a light bitter almond, typical of the vine

FOOD PAIRING

Excellent as aperitif or with fresh cheese, cured ham, soups and risottos

SERVING TEMPERATURE

8°-10° C



format 750 ml

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