



PERMANI FRIULI SELECTION

FRIULANO

DOC FRIULI

The ambitious white

Grape variety:
100% Friulano

Vineyards:
located in Romans d'Isonzo. The soils are mainly calcareous with clay and presence of pebbles.

Harvest period:
second half of September

Vinification and ageing:
the grapes are carefully destemmed, left to macerate for a short period and then softly crushed. The resulting must is left to decant. It is clarified and after that it ferments in steel tanks at controlled temperature. After fermentation, the wine settles on the lees in stainless steel tanks for 5 months.

Tasting notes:
Light straw yellow colour. The nose is characterized by green scents, white flowers and wildflowers together with mineral sensations. In the mouth we recognize the characteristic almond note paired with a pleasant minerality and a persistent final.

Food matches:
ideal with raw ham, white meat and pizza.

Serving temperature: 10-12°C

Wine ageing potential: 3 years



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www.permani.it - info@permani.it
Tel. +39 327 8723238