



ATTEMS

FRIULANO 2016

CLASSIFICATION: Collio Doc

VINTAGE REPORT: After a mild winter with little rainfall, Spring followed in similar fashion with slightly higher than seasonal average temperatures. Between May and June, the average temperatures fell and rainfall was abundant. July was the hottest and driest month, resulting in our stepping in to support the plants through irrigation work and superficial soil work. August and September were extraordinary months both for their temperature and humidity. The growing, veraison and ripening phases progressed at a steady, regular pace and the grapes harvested were perfect. The 2016 growing season will surely be long-remembered for the significant day-night temperature variations, especially from the end of August to the end of September, which also contributed to an excellent concentration of aromatic elements and a balanced grape yield per hectare. The Tocai grapes harvest began at the end of September. The grapes harvested were beautiful and possessed a higher concentration of sugars when compared to previous years.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: The vineyards are located among the hills of the province of Gorizia

ALTITUDE: 130 meters asl

EXPOSURE: South, Southeast

SOIL TYPE: Eocene marls and sandstones created by seabed uplifting 50 million years ago

PLANTING DENSITY: 4,500/5,500 vines per hectare

TRAINING SYSTEM: Guyot

VINEYARD AVERAGE AGE: Planted in 2004

TECHNICAL NOTES:

YIELD/HECTARE: 6 tons

HARVEST: End of September

HARVEST METHOD: Manual

FERMENTATION CONTAINERS: stainless steel

FERMENTATION TEMPERATURE: 15°C- 18°C

DURATION OF FERMENTATION: 15 - 20 days

MATURATION METHOD: stainless steelvats

LENGTH OF MATURATION: 6 months in stainless steel

ALCOHOL BY VOLUME: 13% Vol.

TASTING NOTES: Friuliano is a dense but luminous straw-yellow color. The bouquet is incredibly varied with aromas of exotic fruits such as pineapple and peach that blend with floral notes of silver wattle before leaving the way to a light memory of fresh almond. The palate is well structured, crisp, and nicely balanced, and the aromatic finish lingers beautifully.

SERVING SUGGESTIONS: Best enjoyed as an accompaniment to white roast meats (rabbit, chicken and turkey) together with pan-tossed vegetables.

