Francesco Rotolo

CONFINIS

FRIULANO

2025

DOC COLLIO

A typical vine of the Friulian territory, on a cultural level it is the wine par excellence for the Friulians. This autochthonous variety expresses its best potential on the eastern hills of Friuli, especially in the Collio Goriziano, where on soils typically made of marl and sandstone the vines grow vigorously giving grapes rich and with fragrant aromas.



Grapes: *100% Friulano*

ANALYTICAL FACTS

Alcohol % by vol: *12,5* %
Sugar: *2,0* g/l
Total acidity: *5,5* g/l

PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*
Vine training: *Bilateral Cordons Guyot*
Harvesting: *First decade of September*
Grape collection: *Hand-harvesting*
Yield: *65 q/hectare*
Fermentation: *In stainless steel vats for 10-12 days at 15/16 C°*
Ageing: *In stainless steel vats for 7 months*

TASTING NOTES

Colour: *Yellow with green hues*
At nose: *Fresh, fragrant scent with notes of exotic fruits such as pineapple and lime that merge with fresh almond for a white wine fresh but with a lot of character*
At palate: *Fresh, rich and fragrant, it has an exotic and structured taste with a pleasant aftertaste of fresh almonds on the finish.*
Serving temperature: *11/13 C°*
Food matches: *Appetizers, salami and cold cuts, seafood, vegetables*

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