

TALIS 



Variety: Friulano

Vintage: 2018

Alcol: 13,06% Vol.

Total Acidity : 4,25 ‰

Sugar: 0,3 gr/l.

TALIS

FRIULANO 2018

DOC "FRIULI"

Land production: DOC Friuli

Region: Friuli Venezia Giulia.

Harvest date : 3rd week of september

Vintage: 2018

Soil: n the hills we have presence of "marna",
while on plane we have siol mixed with stones

N° plants/Hectar: 3500

Harvest: by hand

ORGANOLECTIC CHARACTERISTICS

Sight : straw yellow with greenish hues

Bouquet : linden flowers, dandelion millefiori
honeyt and citrus friut.

Taste: it is creamy, yet light and velvety in the
mouth, slightly saline finish

Accompainament: meats and game based
meat-souces

Service temperature: to be served 8-10
°C

Bottling date : Mar5ch, 20th - 2019

Talis Wine Soc. Cons. a r.l.

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