



# LE MONDE

## FRIULANO D.O.C.

Whites Collection



**Grape variety:** Friulano

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**Designation:** Doc Friuli

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**Type of terrain:** Calcareous-clay, rich in microelements

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**Training System:** Guyot

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**Vine density:** 4.300 vines/ha

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**Harvest time:** Mid-September

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**Vinification:** Pre-fermentative cold maceration for 24 hours, soft pressing of the grapes, fermentation at a controlled temperature, followed by maturation in steel vats for several months.

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**Ageing potential:** 3-4 years after production

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**Alcohol content:** 13%

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**Serving temperature:** Approx. 10-12°C

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**Presentation:** 0.75l bottles in 6-bottle boxes

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### COLOUR

Intense straw-yellow with green-gold tinges.

### AROMA

Subtle and delicate, it is enriched with balsamic notes and wild flowers, which make for a complex bouquet.

### FLAVOUR AND TASTE

Fresh-tasting, piquant and dynamic, it is well balanced.

### FOOD PAIRINGS

Excellent as an aperitif or table wine. More traditional pairings include with soups and seafood pasta dishes, also a surprisingly good match for Asian cuisine.