

FRIULANO - CA' TULLIO



FRIULANO - CA' TULLIO Ca'Tullio's Friulano is straw yellow with green highlights; attractively varietal nose with intense, well-orchestrated aromatics of wild flowers and subtle hints of almonds; dry, balanced and elegantly floral palate.

Rating: Not Rated Yet

Price

Sales price 9,50 €

[Ask a question about this product](#)

Description

Ca'Tullio's Friulano is straw yellow with green highlights; attractively varietal nose with intense, well-orchestrated aromatics of wild flowers and subtle hints of almonds; dry, balanced and elegantly floral palate.

Grape	Friulano
Service temperature	12 C°
Moment	Aperitif / At Meal
Food matching	Ca'Tullio's Friulano excellent as an aperitif, particularly with air-cured San Daniele Prosciutto, and equally delicious with fish or white meats

Winemaking

De-stemming and soft-crushing of the bunches, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts with regular stirring of the fine lees for about three months; the wine matures in tanks before going into bottle.