

MAGNÁS

FRIULANO

D.O.C. ISONZO DEL FRIULI



PRODUCTION ZONE

Cormòns, near the Magnàs winery.

VARIETY

Tocai Friulano 100%, from a vineyard planted in 1968.

TRAINING SYSTEM

Double-arched cane “cappuccina”

PLANTING DENSITY

4,500 vines per hectare

AVERAGE CROPPING LEVEL

50 hl per hectare

HARVEST

Manual, in late September.

VINIFICATION AND MATURATION

Soft crushing. Controlled-temperature alcoholic fermentation and maturation in steel on the fine lees for about six months.

BOTTLING

Late April

SENSORY PROFILE

The signature deep straw yellow is shot through with greenish highlights while the equally distinctive nose lays out rich aromas edged with almondiness. The palate is full-bodied, dry and characteristically bitterish. Restrained acidity brings roundness, breadth and a velvet-smooth texture that make the wine a pleasure to drink.

ACIDITY

4.9 g/l

ALCOHOL CONTENT

13.5% vol.

FOOD MATCHINGS

This outstanding wine is a traditional Friulian aperitif that can also be savoured at country eateries, where it accompanies smoked or unsmoked air-cured “prosciutto crudo” ham, fresh cheeses, light or more challenging pastas and rice dishes, bean and barley soup, herb omelettes, “frico” cheese crisp with potatoes and all white meats.

SERVING TEMPERATURE

10°C to 12°C

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