

## Belvedere (Tocai) Friulano 2010



<b>Area of production</b>	Friuli Venezia Giulia, Doc Collio, vigneto Belvedere
<b>Soil composition</b>	Sandstone marl
<b>Production</b>	6800 Kg/Ha
<b>Density system</b>	6000 plants/hectare ( <i>Guyot</i> )
<b>Bunch</b>	Small to medium size, slightly winged , in a cylindrical/pyramidal shape. The close-knit bunch carries light and berries with thick bloom covered skins. The colour is either green or yellow, depending on clone diversity.
<b>Vinification</b>	Manual harvest, the vinification starts with a brief contact on the skin, about 24 hours at 6° C; gentle press ,then the must is removed from the lees at low temperatures. The now-clarified must ferment in temperature controlled stainless steel tanks. Bottle ageing for, at least, 6 months.
<b>Wine</b>	Straw-yellow. A fine wine, delicate and graciously hinted by elderberry flower notes, almond, walnut and orange blossom, white peach, sage, time and white pepper. Low acidity.
<b>What we eat with it</b>	It is traditionally drunk as aperitif. We normally eat it with prosciutto crudo and breadstick or home made salami. I found it perfect with bread crusty fried sardines.
<b>To be served</b>	8-10° C
<b>Alcohol</b>	12,80% vol.
<b>Acidity</b>	5,20 g/l
<b>Residual sugar</b>	2,80 g/l



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