



RACCARO COLLIO FRIULANO "VIGNA DEL ROLAT"

Sourced from old Friulano rootstock, this is a deep, multi-layered white, channeling Alsace and the Norther Rhône in its aromatics and texture. A floral nose with notes of green apple, peach and a waft of bitter almonds gives way to a rich and viscous palate with distinct minerality and salinity.

CLASSIFICATION:	Collio Bianco DOC
GRAPE VARIETAL:	100% Friulano
SOILS:	Ponca
WINE PRODUCING AREA:	Collio, comune of Cormons, Rolàt località
TRAINING METHOD:	Monocapovolto
HARVESTING PERIOD:	Manual harvest, mid-September
WINEMAKING:	Soft- crushing in pneumatic press followed by removal of must from the lees at low temperatures. Temperature-controlled fermentation at 18/19°C.
AGING:	Stainless steel tanks four to six months. Unfined and unfiltered.
BOTTLES PRODUCED:	12,000

