

CASTELLO SANTANNA



FRIULANO

FRIULI COLLI ORIENTALI D.O.C.



VARIETAL COMPOSITION 100% Tocai Friulano

PRODUCTION AREA Spessa (Colli Megaluzzi), Cividale of the Friuli

SOIL TYPE AND DISPOSITION Eocene Marls (Flysch of Cormons) on hill slopes

EXTENSION OF THE VINEYARD 1.2 hectares

ALTITUDE/EXPOSITION 160 m a.s.l., east/south-east

VINEYARD ESTABLISHMENT 1989-1991

VINE DENSITY over 5000 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (8 buds)

YIELD PER PLANT approximately 1 kg

GRAPE HARVEST first week of September

WINEMAKING destemmed and crushed the grapes undergo soft pressing. The first-press juice is cooled for 24 hours, raked to remove the lees; the must is then inoculated with selected yeasts and allowed to ferment at a controlled temperature.

AGEING the wine ages on fine lees for a period of 9 months and then in the bottle for further 3 months.