



Friulano

Vintage 2015

Name COLLIO D.O.C.

Grape variety 100% Friulano

Name of vineyard Pacial

Age of vines About 10 years

Altitude 260 m a.s.l.

Exposure South

Soil Hilly ground, comprising marls and sandstone of Eocene origin, known as "Ponca"

Plant training system Unilateral Guyot

Vine density 6.000

Harvesting period Second ten days of September

Harvesting By hand

Number of bottles produced 7.000

Plant protection management Integrated pest control with low environmental impact, conversion to organic production

Soil management Spontaneous grassing and green manuring in autumn

Vinification Pressing of whole grapes and cold static decanting. Temperature-controlled fermentation in vitrified cement and stainless steel tanks.

Aging 8 months on the lees in cement tanks. No malolactic fermentation

Alcohol/Vol. 14.5°

Maturity peak 2-3 years after harvesting

Duration 5 years after harvesting

Serving temperature 14°

Tasting notes Colour: clear, consistent deep straw yellow. Bouquet: medicinal herbs, lime tree blossom, aromatic herbs, acacia flowers, with elegant notes of peach and pear. Taste: dry, warm, tangy and smooth, with hints of exotic fruit and bitter almonds with a lingering finish.

Pairings It pairs well with classic dishes, especially with the traditional cuisine of the Friuli and Carnia regions. Seabream baked in foil, tuna tartare, fish soups, "jota" (bean, cabbage and potato soup), San Daniele cured ham and cheeses.

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