

Aljere

Friuli Colli Orientali DOC White Reserve

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WHITE WINE



Grape varieties

Friulano and Malvasia.

Soil

Marly-Arenaceous.

Winemaking

Perfectly ripe and healthy grapes are destemmed and undergo cold maceration on the skins. Fermentation takes place in stainless steel vats, then part of the wine ages in tonneau barrels for at least 12 months before being bottled.

Colour

Intense and brilliant straw yellow.

Tasting notes

The complex nose recalls aromatic herbs, spices, camomile and ripe fruit. The mouth is savoury and persistent with mineral tones. A great white wine that combines finesse and force.

Food pairing

An ideal match for fish and seafood dishes, fresh herb risottos, and fresh creamy cheeses.

Harvest

By hand

Serving temperature

12 – 16 °C