



DESCRIPTION

The wine has a deep straw-yellow colour; a bouquet of floral overtones and with a fruity flavour reminding of bitter almonds. On the palate, it is resolutely dry, balanced by slight acidity which makes the wine stand out. It is round, full-bodied and velvety.

VINIFICATION

The wine undergoes a soaking of the skins at low temperature, followed by a fermentation of 12 days in stainless steel tanks, followed by a short time in the wooden barrel. The wine is on its lees for 6 months and receives 2 months of bottle aging before it leaves the cellar.

ADDITIONAL INFORMATION

Grape variety: Friulano
Brand: Tenuta Luisa
Country: Italy
Area: Friuli
Color: White
Category: Wine
Flavor profile: Floral, Juicy, Refined