
IMPERO

WINE DISTRIBUTORS

FRIULANO DOC FRIULI

ANTONUTTI, WHITE WINE



APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITON

Friulano 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

After the cold maceration of the grapes at 6-8°C follows soft crushing and slow fermentation in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.

TASTING NOTES

Bright Straw yellow. The nose exhibits note of pear and wildflowers. On the palate fresh sensations and minerality. Closes with the typical almond note.

FOOD PAIRING

Ideal as an aperitif, it pairs well with fish appetizers, San Daniele prosciutto, fresh Montasio cheese and egg-based dishes, crustaceans, poultry, charred green vegetables. Serve at 12° C.



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