



VILLA MARTINA

TOCAI FRIULANO DOC COLLIO 2005

ORIGIN:

CORMONS, ITALY

BLEND INFORMATION:

100% TOCAI FRIULANO FROM OUR VINEYARDS.

SOIL: composed from marls and sandstones of Eocene origin.

VINIFICATION: The grapes appear wholesome with a good temperature and gradation. Soft pressed. Must chilled at 10°. Racking the must and inoculation of selected yeast on the clean must. Fermentation at 15°C for 8 days. Aged in stainless steel vats until bottling.

SERVING SUGGESTIONS: A great accompaniment for light antipastos, cold cuts, dry pasta dishes, fishes and white meats. Excellent with San Daniele prosciutto.

TASTING NOTES: Yellow straw colour tending toward green. An exceptional wine: refined, delicate, with an intense aroma recalling wildflowers; dry, fresh, soft, velvety, with the distinct taste of almonds, very round, with a medium alcoholic content and acidity.

AGEING POTENCIAL: Ready for immediate enjoyment and for the next 4 years.

IDEAL SERVED AT :

10-12°C.

PRODUCTION:

28.000 BOTTLES

WINE ANALYSIS:

ALCOHOL 12,5%

RESIDUAL SUGAR 1,5G/L

ACIDITY 5 G/L

PH 3,29

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