

# SCHIOPETTO

## FRIULANO



Intensely aromatic nose of pear and apricot with hints of almond and wildflowers. On the palate it is full-bodied, but fresh, with flavors of stone fruit rounded out by a clean, mineral quality.

**Color:** White

**Grapes:** 100% Friulano

**Soil:** Eocene marl

**Training System:** Guyot and double overturned

**Yield per Ha:** 55 Hl/Ha

**Fermentation:** in stainless steel for 10-12 days

**Aging:** 8 months on the lees in stainless steel with at least 5 months in bottle

Represented by Soilair Selection

[Seventy.com/Friulano](https://Seventy.com/Friulano)