



FRIULANO-D.O.C.

ITALIAN FINE WHITE WINE

The earliest physical evidence of Tocai Friulano grapes growing in the area dates back to the year 1632, when 300 vines had been placed on a marriage dowry. Until the year 2007 this grape was called Tocai, then following the European Union rules it was renamed to Friulano. The Gigante family inherited those very old vines, which have been part of the story of the Corno di Rosazzo area, during the 1950's and have nurtured them like a child ever since.

Starting from the first harvests, the vines have shown their prodigious potential, and their grapes stood out from the rest. The Friulano wine became the wine that started the marvellous story of Gigante winery; today it is considered to be one of the most classical wines from the Friuli Region.

During the vinification process, the long maturation on the lees at a low controlled temperature, allow the must to maintain the natural bouquet and flavour of its native grapes. The maturation process, compared to all the other Friulano produced in this Region, is very long, and it is made in stainless steel tanks in order to keep strict control of the process. This is a fine wine, which is savoured on the best restaurant worldwide, and it also is the one of the only white wine which can be aged for more than 10 years!





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Classification: D.O.C. Friuli Colli Orientali

Vineyard: Gigante

Production Area: Corno di Rosazzo – Friuli V.G. Region - Italy

Grapes: Friulano

Yield: 80 Q/Ha

Vinification: The best grapes are selected on the vine and harvested by hand before undergoing a soft destemming and pressing. The fermentation takes place at a temperature controlled 18°C for twenty days. The maturation stage is occurs in stainless steel tanks, and lasts for eight months. The wine is then bottled and allowed to stabilize for an additional six months.

Sugar: 0.2 g/L

Alcohol: 13.5% Vol

Dry Extract: 17.9 g/L

Colour: Straw yellow.

Bouquet: Intense, Complex with hints of white wild flowers and minerals.

Flavour: A full bodied wine, dry, and warm. It's fresh, mineral, balanced and harmonic. The aftertaste reveals a noble flavour of bitter almond.

Serving Suggestion: Best paired with meat appetizers, first courses and soups.

Serving Temperature: 10-12°C

Aging: 10 Years.

Result: A wine that can be easily paired well with many different main courses, and at the same time it is suitable as meditation wine. It keeps inside all the typical bouquet and flavour of the Rocca Bernarda hill, like the white wild flowers, the sapidity and the fresh air of the summer night.