

Vigna Petrusa

Friulano 2023

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TASTING NOTE
The plate is full, elegant intense, velvety with bitter almond aftertaste

VITICULTURE
Sustainable (SQNPI certification)

VINIFICATION
Fermentation with indigenous yeasts, maturation in big wooden barrel for 7 months.

FOOD MATCHING
Starters, cured ham, velouté, risotto, fish-based dishes and white meat, chicken noodles, Pad Thai, curry dishes, chicken tandoori and sushi.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Tocai Friulano (100%)
CLOSURE	Agglomerate Cork
SKU CODE	M2596123
EXPRESSION	White, Generous, and Intense
COUNTRY	Italy
REGION	Friuli-Venezia Giulia
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	0.91g/l
SKU	M2596123