



COLLIO FRIULANO

GRAPE VARIETIES USED:

Friulano

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

3500 - 5200 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Zegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*



WINEMAKING METHOD:

*after soft pressing, the must obtained is
decanted only with the help of the cold.
Fermentation takes place in steel tanks at
a controlled temperature to optimize the
organoleptic characteristics of the wine
that will be obtained*

**AROMA AND FLAVOR
PROFILES:**

*full taste with light herbaceous notes
and scent of acacia flowers, with a
characteristic note of bitter almond; well
structured and persistent, good acidity
and alcohol content*

**FOOD AND WINE
MATCHING:**

*it matches with lean appetizers, raw
ham, soups in broth and white meats*

AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN

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