



Balancing 3 generations of winemaking tradition with leading edge cultivation techniques, owner/winemaker Giorgio Colutta leads his team in producing some of the most graceful wines in the eastern hills (Colli Orientali) of Italy's Friuli region. Using organic, biodynamic, and renewable energy practices in the vineyard and the cellar, Colutta strives to be a benchmark in a new era of winemaking, focusing on infusing regional distinctiveness into wines crafted with a eye toward sustainability and rooted in the beauty and power of terroir. The 2021 Friulano shows an intense bouquet of wild flowers with citrus and green fruit bringing zest and energy to notes of stone and bitter almond.

Region & Classification

|country| Italy

|region| Friuli

|sub-region| Friuli Colli Orientali

|vineyard| Rosazzo, Manzano

|classification| DOC

Wine Data

|varietal| 100% Tocai Friulano

|alcohol| 13.97%

|pH| 3.3

|acidity| 4.43 g/L

|residual sugar| 0.3 g/L

Terroir & Cultivation

|soil| Clay

|exposure| South, southwest

|elevation| 150-200m

|farming practices| Organic and biodynamic farming practices; guyot vine training system

|harvesting| Harvested manually in September

|age of vines| Sourced from 2 different vineyards, one with 20 year old vines, the other with 60 year old vines

|yield| 8,000 kg/ha

Vinification & Aging

|fermentation| Initial fermentation of a portion of the harvested grapes at 10-12° C in contact with the must for a period of 12 hours followed by soft press of the entire harvest; remainder of fermentation in stainless steel tanks with selected yeasts at controlled temperature of 17° C

|aging| Aged 6 months in stainless steel

|production| 80 hectoliters

