
FANTIN NODĀR

Friuli Colli Orientali



FRIULANO

Friuli Colli Orientali DOC

Grape varieties

Tocai Friulano 100%

Production technique

Wine produced with Tocai grapes selected in the Friuli Colli Orientali area, in the municipality of Premariacco, in the province of Udine; cultivated with simple guyot. It ferments in stainless steel at a temperature of 18°-19°C for about 15-20 days; it ages in stainless steel tanks and then in the bottle for 3 months.

Organoleptic characteristics

Characterized by a delicate minerality and the typical almond aroma, with hints of white fruit and wild flowers.

Winemaker's recommendation

Ideal with appetizers, fish-based dishes or white meats. Serve at a temperature of 10/12°C.

Rocca delle Macie
