



Fantinel “Borgo Tesis” Friulano Friuli DOC

Straw-yellow, delicate white wine with notes of meadow flowers and dry hay, always smooth and velvety; slightly bitterish on the palate. This is the quintessential Friuli wine, the most characteristic.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermented using select yeasts at 15°C.
Ages 6 months in stainless steel at
controlled temperature of 18°C.



VARIETALS

100% Friulano.



BARREL

None.



RESIDUAL SUGAR

2.3 grams per liter.



MATURATION

6 months in stainless steel.



ACIDITY

5.3 grams per liter.



VINTAGE PRODUCTION

4,166 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

An excellent aperitif, and wonderful
with all kinds of hors d'oeuvres.
Superb with San Daniele cured ham.



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