



# Tenuta Sant'Helena Friulano Collio DOC

Dynamic white with citrine glints, with delicate hints of white blossom and almond and a smooth, slightly bitter mouthfeel. This is the quintessential Friuli wine, part of the history of the region.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Marly of eocentric origin.



ESTATE

Fantinel.



VINE

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



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand picked. Crushed. Destemmed.  
Light maceration 12 hours. Pressed,  
clarified, fermented. Stainless Steel.



VARIETALS

100% Friulano.



BARREL

None.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

6 months in stainless steel.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

1,666 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Finger food, hors d'oeuvres, risottos.  
Excellent with San Daniele cured  
ham.



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