



# ERBA ALTA FRIULANO 2017

## Friuli Colli Orientali

### Agronomic data:

Vintage:	2017
Grape variety:	Friulano
Area:	1,5 Ha
Average age of the vines:	20 to 60 years
Altitude Rating:	175-300 m.s.l
Orientation:	south-south east
Soil:	marl and sandstone flysch of Eocene origin
Type treatments:	copper and sulphur
Working soil:	green manure
Harvest time:	September
n° of bottles:	1500 bottles/year

### Main analytical data bottling:

Alcohol:	13,5 %
Total acidity:	5 g/l
Free sulphur:	45 mg/l
Total sulphur:	80 mg/l



### Vinification and aging:

Harvest:	September/October, with multiple steps in vineyard, because the grapes harvest by hand as they are attacked by botrytis .
Vinification:	white vinification (without skins contact) in steel or cement. The grapes are pressed whole, without de-stemming.
Fermentation:	wild yeast.
Aging:	Barrel. At the end of this process, the wine stays on its own fermentation deposits (feccia fine) which are kept floating. The length of this maturation varies from 12 to 18 months depending on the vintage.
Bottling:	Spring 2019.