



BORGO MAGREDO

Anticipare il Domani

FRIULANO

Friuli Grave DOC

Symbolic of Friuli's enological culture, this wine is made with Tocai Friulano vines that are over 20 years old. They are cultivated according to the Sylvoz method and yield does not exceed 60 tons of grapes per hectare.

Harvested during the first ten days of September, the grapes are immediately de-stemmed and undergo cyro-maceration, in order to preserve their primary aromas. A fermentation phase follows at controlled temperatures in steel vats. Next, they are also refined in steel for 4 months.

To the sight, this wine is straw-yellow with greenish reflections. In the glass, it gives off intense perfumes with delicate scents of meadow flowers, almonds, wisteria and white pepper. In the mouth, it shows good structure, boasting an optimal balance between a fruity and mineral feel. It has a pleasant aftertaste suggesting aromatic herbs flanked by the typical almond flavor that characterizes this vine variety.

