

Vigna del Lauro



VIGNA DEL LAURO FRIULANO COLLIO D.O.C.

*Friulano (Tocai Friuliano) is the most important white grape variety in the Friuli region. Vigna del Lauro's single-vineyard **Friulano** expresses typical varietal notes of citrus, pear and almond, rounded out with elegant floral perfumes and a rich, creamy texture that is a perfect accompaniment to food. A quintessentially Friulian white wine.*



Classification:	Collio DOC
Variety:	100% Tocai Friuliano
Production:	10,000 bottles
Production Area:	Cormòns (GO)
Altitude:	40 meters (131 feet) a.s.l.
Soil type:	Sandy clay, south/southeast exposure
Yield:	7,500 kg per hectar
Avg age of vines:	35 years
Training system:	Double-arched cane
Vine Density:	4,500 plants/ha
Harvesting:	Manual
Time of harvest:	Last 10 days of September
Vinification:	Temperature-controlled fermentation in stainless steel, partial malolactic fermentation
Refining:	Stainless steel until bottling (March)
Alcohol:	12.5%
pH:	3.5
Acidity:	4.8 g/l
Release:	May



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