



CASALI  
MANIAGO

SINCE 15<sup>TH</sup> FEBRUARY 1585

# Friulano

*Friuli Colli Orientali*

*denominazione di origine controllata*

## Grapes

Tocai Friulano.

## Vineyard

The fields of the Estate, in the municipality of Buttrio (Udine).  
The soil is predominantly marly-clayey.

## Vinification

Once the fruit has completely matured on the vine, the grapes are quickly taken to the winery, being carefully pressed and then fermented under a controlled temperature (18°C), which favours the creation of the wine's characteristic aroma.

## Ageing

The wine matures in steel tanks "sur lies" with periodic stirring of the yeast contained within. The wine then continues to mature in the family's underground wine cellar.

## Appearance

A mellow yet bright yellow colour with pleasant greenish reflections.

## Nose

Inviting, with the characteristic aromas of acacia flower, thyme, chamomile and fragrant fruits.

## Palate

Soft and flavoursome on the palate, with incredible freshness and mineral qualities, leaving behind a slightly bitter hint of almonds.

## Food pairing

Goes well with white meals and San Daniele ham. Friulano is an extraordinary white wine that pairs well with all courses, but especially with traditional combinations: pasta and rice dishes, fish dishes and starters.

## Longevity

Reaches maximum expression of the vine in the first two years and can easily exceed four years in the bottle.

## Service

This wine is best served chilled (12°C).

