

Mon Blanc DOC Friuli Colli Orientali



Grapes:	Tocai Friulano, Ribolla Gialla, Malvasia Istriana
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the "I Ciliegi" vineyard at Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian
Vineyard sites:	Hillslopes, terraced for improved vineyard management
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	Variable, normally the more recently planted vines are used
Training system:	Single Guyot at 5,000 vines per hectare
Yield per vine:	1.5 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory
Harvest period:	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness
Harvest method:	By hand in small cases
Vinification:	Soft pressing with separation of the press fractions. Settling at 14 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C. The varieties are picked and vinified separately and blended prior to bottling
Maturation:	For 6-8 months on the fermentation lees kept in suspension by periodic stirring
Release to market:	8-10 months after the harvest
Sensory profile:	<u>Appearance:</u> Pale straw yellow <u>Nose:</u> Subtle, elegant with flower and fruit-led aromatics <u>Palate:</u> Distinctively fresh-tasting and long-lingering
Food matchings:	Thanks to the wines in the blend, Mon Blanc is a classic with fish, such as whitebait, breaded and fried sardines or anchovies, raw fish, oysters and Venus shells. Racy acidity makes this an excellent aperitif wine
Serving temperature:	8-10 °C

