

# SPECIALTY SERIES

FRIULANO

2022

Specialty Series is a line of unique creations, supported by excellent oenological quality. This complex, voluminous and expressive white wine comes from the oldest block of our vineyard, planted in 1936. The Friulano is a variety of Italian origin that has shown great results in our terroir.

VARIETAL COMPOSITION

100% FRIULANO

APPELLATION OF ORIGIN

VALLE CACHAPOAL ANDES

## **TECHNICAL INFORMATION**

. Winemaking

Harvest: Manual
Press: Direct pressing

Temperature: 14 - 17 °C I 57-62 °F

Aging: Stainless steel tank

Yield: 4 Ton/há

# . Laboratory

Alcohol: 12,8% vol.

Total Acidity: 3,68 g/L (H2SO4)

Residual Sugar: 1,54 g/L

pH: 3,21



### Tasting notes

Yellow color with silver reflections. Discreet aromas of green melon, alcayota and apricot. Fresh, light, with a clean and persistent ending.



### Food pairing

This gastronomic and versatile wine can be accompanied by roasted chicken breast with sautéed vegetables or seafood such as oily fish. We recommend studs wrapped in prosciutto with poached eggs or shrimp risotto in squid ink.



### Cellaring

5 years in a cool, ventilated place with some humidity. To not less than 10 °C I 50 °F and not more than 18 °C I 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF TO AND STRONG LIGHT.





