



# RAMUSCELLO

PRODUTTORI DAL 1959

## Friuli Venezia Giulia Denominazione di Origine Controllata FRIULANO

A dry white wine, typical of Friuli tradition,  
historically known as 'Tocai'.  
This is the variety that best represents our region.

### COLOUR

Straw yellow with greenish highlights.

### SCENT

Reminiscent of peach leaves and almond husks.

### FLAVOUR

The soft, velvety flavour features a typical hint of bitter  
almonds. Lingers wonderfully in the mouth.

### SERVING SUGGESTIONS

Ideal with San Daniele ham, different types of salamis,  
fish soup, grilled giant prawns and scallops au gratin.

### VARIETY

100% Tocai Friulano.

### SERVICE

Serve at 12-14°C medium, long-stemmed wine glasses.

### PRODUCTION AREA

The vineyards are located in the heart of the Grave,  
on flat, pebbly soil.

### VINIFICATION

Grapes are de-stemmed, crushed and soft pressed.  
The must is fermented on selected yeasts at a controlled  
temperature of 17-18°C.  
After fermentation, the wine is decanted a number of times  
and then stands in stainless steel tanks to mature.

### ALCOHOL

12.5% vol.