



RAMUSCELLO

PRODUTTORI DAL 1959

Friuli Venezia Giulia

Denominazione di Origine Controllata

VINO BIANCO

Dry white wine of the Friulian tradition known historically as "Tocai". The grape variety is among the most representative of our region.

COLOUR

Straw yellow with greenish hues

SCENT

The scent is reminiscent of peach leaf and almond husk.

FLAVOUR

The flavor, soft and velvety, has a characteristic hint of bitter almond. Very good persistence in the mouth.

SERVING SUGGESTION

Ideal with San Daniele ham, various cured meats, fish soup, grilled prawns and scallops au gratin.

VARIETY

100% Tocai Friulano.

SERVICE

12° - 14° C in medium-width long-stemmed glasses.

PRODUCTION AREA

The vineyards are located in the heart of the Grave, on land flat gravelly nature.

VINIFICATION

Shaving, pressing and soft pressing of the grapes. The must is then fermented at a controlled temperature of 17°-18° with born selezio yeasts. After fermentation the wine is decanted several times and left to mature in tanks in stainless steel.

ALCOHOL

12% vol.

