

FRIULI COLLI ORIENTALI BIANCO DOC  
2016  
BY MENOTTI

After damp Spring, very good 2016 Summer weather in Friuli, resulting in exceptional harvest.

A blend of Friulano (28%), Pinot Bianco (40%), Sauvignon Blanc (30%) and slightly dried Riesling Renano (2%). All from vines that are 35 – 45 years old, grown on the marlstone hills of Friuli, near the Slovenian border.

The first three grapes, characteristic of Friuli, define the aromas, and the Riesling Renano adds a hint of salty dryness. The Sauvignon Blanc is fermented and aged in steel, the other three in *barrisques* and *tonneaux*, of which half new.

This dry white wine has a bright, clear greenish-yellow colour, with well-defined yet subtle fruity aromas, great purity, notes of yellow plum, citrus, touch of passion fruit, and hints of dill. Warm, minerally complex, rich taste, herbaceous, some oak, lots of mouthfeel. An excellent body, well-balanced by a pleasant and refreshing acidity.

A white wine with good structure, opening up dramatically in the glass.  
Suitable to age for some five to ten more years.