

Fantinel

TENUTA SANT'HELENA



FRIULANO

Dynamic white with citrine glints, with delicate hints of white blossom and almond and a smooth, slightly bitter mouthfeel. This is the quintessential Friuli wine, part of the history of the region.

Origin: DOC Collio - Estate in Vencò (GO).

Grapes: Friulano.

Vinification: cold maceration with limited skins contact.

Appearance: straw-yellow with citrine tinges.

Nose: delicate, attractive with hints of white blossom and almond.

Palate: smooth, slightly bitter, characteristic of the vine.

Alcoholic strength: 13% vol.

Ideal serving temperature: 10-12°C.

Pairings: finger food, hors d'oeuvres, risottos. Excellent with San Daniele cured ham.