



San Simone[®]

SELEZIONE LINE

CASE SUGAN

FRIULANO Friuli Grave Doc



CURIOSITY: owes its name to the especial area of Porcia, the zone where the vineyards are located is known by the name of Sugano. It is a wine of great personality and character, an indigenous vine, which is definitely the protagonist of the Friulian oenology.

Production zone: alluvial plain in Friuli-Venezia Giulia, west zone of Friuli Grave Doc appellation, municipality of Porcia.

Grape Variety: 100% Friulano.

Vineyards: spur cordon training system, 4.000 vines per hectare, yield 80 ql/Ha.

Harvest period: II /III week of September.

Vinification: crushing and destemming, gentle pressing, white fermentation in stainless tanks at temperature controlled (18-20°C), aging in stainless steel vats in contact with the fine lees, bottling done after eight months of harvest.

Alcohol content: 13% by vol.

Aging potential: to be drunk immediately or to be kept up to 2-4 years.

Colour: light straw yellow colour with slight greenish hints.

Nose: delicate and fragrant when young, with hints of glazed and icing sugar, acquires personality while aging, when the notes of peach kernel and glazed almonds assume pleasant shades of hay and dry fruits.

Palate: dry, fresh and elegant, with good acidity, balanced by a pleasing roundness and a good structure. Persistent, with a slight aftertaste of bitter almonds.

Food pairing: A perfect aperitif wine. Excellent with San Daniele ham. Combines well with herb risotto and fish risotto. Perfect with cream of pumpkin and toasted almonds as well as with strong tasting fish, like stuffed sardines.

Serving temperature: ideal at 10-12°C.