



## *Friulano SV “Manditocai” DOC Collio*



<b>Region:</b>	Friuli-Venezia Giulia (Collio)
<b>Varietal:</b>	100% Friulano
<b>Vineyard:</b>	6 acre family-owned single vineyard named “Manditocai” Mandi meaning “bye-bye” in local dialect and Tocai is old name of the varietal.
<b>Soil:</b>	Mostly marl and clay
<b>Vines per Hectare:</b>	6000
<b>Vine Training:</b>	Guyot and Cordon
<b>Altitude:</b>	1200 feet above sea level.
<b>Total Production:</b>	<i>Only 500 cases.</i>
<b>Vinification Process:</b>	Grapes are hand harvested sustainably in small boxes in mid-September and whole bunches are pressed. Must is placed in a soft horizontal press and gradually crushed. The must remains in stainless steel for 24 hours for light settling. Fermentation-50% in oak barrels and 50% in stainless steel for approximately 8 months. Both are combined and left to age 6 months in the bottle before release.
<b>S.Q.N.P.I. (Organic)</b>	As a priority for the next 5 years, the Azienda Agricola Livon started the process to be certified S.Q.N.P.I. For this reason, we are following the National Quality System for the Integrated Production that reduce at minimum chemical products, rationed fertilizers to keep with the natural biodiversity of our land.
<b>Alcohol Content:</b>	14.5%
<b>Residual Sugar:</b>	3g/Liter
<b>Color:</b>	Beautifully intense straw color with golden highlights.
<b>Bouquet:</b>	Intense peach blossom and spice attributes like nutmeg.
<b>Tasting Notes:</b>	Layers of apricot fruit-almond and nutmeg on the back palate. Great structure-firm acidity but balanced by the natural minerality of the vineyard terroir.
<b>Food Pairing:</b>	Great with all seafoods & soups-pairs well with pasta, soft cheeses and white meat dishes.
<b>Ageing:</b>	10-15 years
<b>Serving Temp:</b>	55°F (13°C)

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