



# BUTUSSI

## FRIULANO

Harvest: 2022

Denominazione di Origine Controllata

### Friuli Colli Orientali



#### SOIL:

Hilly bottom, consisting of marl and sandstone stratified in depth and colluvial on the surface

#### HARVEST:

Manual, the harvest time is visually assessed when the grapes reach optimal ripeness, which in this area occurs around the second decade of September.

#### VINIFICATION:

After destemming, the crushed grapes are cooled immediately to a temperature of 12°C and left in contact with the skins for 12 to 16 hours. During this time the must's natural enzymes allow a release of the aromatic components, related to the skins, accentuating the structure and varietal characteristics typical of the grape variety. After this period, the must is gently separated from the skins, cold decanted, racked and fermented at a controlled temperature for about 12 to 14 days. Once fermentation is complete, the wine is aged in large, unroasted oak barrels until spring.

#### AGING:

6-8 months in 60HL oak barrels 2 - 4 months in bottle

#### WINE CHARACTERISTICS:

Straw yellow color tending to greenish. Delicate and pleasant aroma reminiscent of wild flowers; it has a dry flavor with a soft, velvety taste and bitter almond aftertaste. It is excellent as an aperitif, but also goes well with appetizers in general, with eggs and asparagus and is great with San Daniele ham.

#### SERVING TEMPERATURE: 10-12° C

BOTTLES PRODUCED:  
7800 bottles

VINEYARD:	100% friulano
YEAR OF INSTALLATION:	1990,2004,2008
VINES/HECTAR:	4400
YIELD PER HECTARE:	55 - 60 HL/ha
FARMING SYSTEM:	Cappuccina

#### ANALYTICAL DATA

TOTAL ACIDITY:	5.02 g/l
SUGARS:	0.2 g/l
TOTAL ALCOHOL:	13.62 Vol
DRY EXTRACT:	18.50 g/l
TOTAL SULPHITES	83.00 mg/l

limit of sulfites in Organic:	150.00 mg/l
limit of sulfites in Biodynamic	90.00 mg/l