



# BUTUSSI

## WHITE ANGEL

### Friuli Colli Orientali

Denominazione di Origine Controllata

## BIANCO

HARVEST: 2020



#### SOIL:

Hilly bottom with southwest exposure, Of colluvial origin. Composed of marl at depth and sandy clay from hill runoff on the surface.

It is a small plateau or gradone located on the slopes of the Rosazzo hill. Vineyard always very windy and cool, allowing slower ripening but able to impart freshness and nerve to this wine.

**HARVEST:** Manual, the harvest time is visually evaluated when the grapes reach optimal ripeness, which in this area, is delayed by a few days compared to the territorial average.

**VINIFICATION:** The three grapes are harvested separately when they reach their proper ripeness. To keep the temperature low, harvesting takes place at first light.

The berries, are separated from the stalks, and kept in maceration at natural temperature for 12 hours. In pressing, only the first flower must be harvested, avoiding too vigorous pressing that would extract oxidizing, and vegetable components.

The must is integrally placed to ferment in traditional (non-toasted) steam-folded oak barrels of 500l and 700l

Bottling is usually done during the week following Easter, following the lunar calendar.

**BOTTLING AGING:** 12 MONTHS, usually the release coincides with the Easter of the year following bottling

#### WINE CHARACTERISTICS:

Bright straw yellow in color.

Ample, intense bouquet of great elegance and persistence, with notes of honey and fresh spring field flowers, quince and candied citrus. It has an ethereal dry, savory flavor with a very long persistence.

It goes well with shellfish, oysters, caviar, sturgeon, muslin.

It also pairs perfectly with vegetables and light meats, with delicate yet rich condiments.

**SERVING TEMPERATURE:** 12 - 14° C

#### YEAR OF PLANTING:

1990-2010-2016

#### PARTICLE:

Sheet 6 Parcel 450

#### HECTARE VARIETY:

0,4007

#### VINES/HECTARE:

4400

#### YIELD PER HECTARE:

55 - 60 HL / ha

#### TRAINING SYSTEM:

Cappuccina

#### VINEYARD:

Chardonnay 60% Ribolla

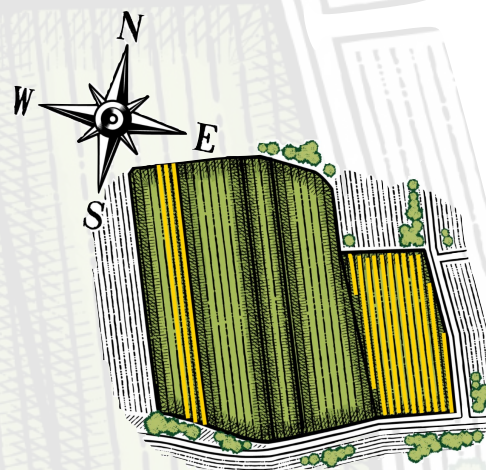
Gialla 20% -

Friulano 20%

#### BOTTLES PRODUCED:

2020 vintage

1328 bottles of 0.75l



#### ANALYTICAL DATA.

TOTAL ACIDITY: g/l 5.07

SUGARS: g/l 0.2

TOTAL ALCOHOL: vol 12.64

DRY EXTRACT: g/l 18.8

TOTAL SULPHITES mg/l 85.00

limit of sulfites in Organic: mg/l 150.00

limit of sulfites in Biodynamic mg/l 90.00