



Friulano San Lorenzo

Collio

Denominazione di Origine Protetta

Grape Variety: 100% Tocai Friulano, Green biotype

Vineyard Location: “San Lorenzo” vineyard, south-west facing on Monte Quarin, in Brazzano di Cormons (Gorizia), Collio

Vineyard Characteristics: Very old vines, with an average age of approximately 80 years

Soil: Ponca soils, composed of Eocene-origin marls (Cormons flysch), providing structure, depth, and a pronounced mineral identity

Tasting Notes: The aromatic profile is delicate yet distinctive, defined by the hallmark almond note typical of Friulano, accompanied by subtle wildflower nuances. On the palate, the wine is dry and precise, gently aromatic, with a refined almond bitterness forming the backbone of the tasting experience. Hints of elderflower add aromatic complexity. The structure is firm and layered, supported by sapidity and balance, leading to a long, persistent finish that clearly reflects its Collio origin.

Harvest: Mid-September

Production: Approximately 5,000 bottles per year

Alcohol: 13% vol.

Residual Sugar: < 2 g/L

Vinification: Fermentation and aging carried out in concrete tanks, with 18 months of contact on fine lees. The wine is then aged in bottle to integrate structure, complexity, and aromatic precision.

Food Pairing: Light appetizers, seafood dishes from both sea and freshwater, prepared in sauces or stews, and traditional regional cuisine.