

Francesco Rotolo

Friulano

DOLEGNE

Friulano from a hillside vineyard located in Dolegna del Collio. One of the coolest northern areas of the Collio region, this unique climate gives Friulano a distinctive personality marked by strength and verticality. The result is a decisive and engaging wine, where classic almond notes blend with more exotic aromas typical of young wines from Dolegna.



Grape 100% Friulano

Area: Dolegna del Collio

Vintage: 2025

Vineyard Age: 22 anni

ANALYTIC FACTS

Alcohol % vol.: 13 %

Sugar: 1,9 g/l

Total Acidity: 5,7 g/l

PRODUCTION NOTES

Soil: Eocene marl (ponca in Friulian)

Training system: Guyot bilaterale

Harvest: mid-September

Harvesting: Manual

Yield: 40 q/he

Fermentation: In steel for 12-14 days at 17/18 C°

Aging: 9 months in steel

TASTING NOTES

Serving temperature: 13 C°

Food pairing: Seafood and land-based appetizers.

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