

Francesco Rotolo

Friulano

SAN FLORIANO

San Floriano Friulano originates from Italy's easternmost cru, surrounded by Slovenia. An iconic site within the Collio, where its unique geographical position and the region's ponca soils give rise to one of the most authentic expressions of the variety. A Friulano of remarkable precision and verticality, revealing the Mitteleuropean soul of these borderlands through classic almond notes, enriched by elegant hints of cinnamon spice and delicate floral aromas.



Grapes: 100% Friulano

Area: San Floriano

Vintage: 2025

Età Vigneto: 58 anni

ANALYTICAL FACTS

Alcool % vol.: 13 %

Sugar: 1,8 g/l

Total acidity: 5,9 g/l

PRODUCTION NOTES

Soil: Marne di origine eocenica (ponca in friulano)

Vine training: Guyot bilaterale

Harvesting: mid-September

Grape collection: Manual

Yield: 20 q/he

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

Ageing: In steel for 9 months

TASTING NOTES

Serving Temperature: 13 C°

Food Paring: Seafood and land-based appetizers



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