





## **NOANS**

**GRAPE VARIETY** 

Riesling renano, Traminer Aromatico and Sauvignon

**GROWING ZONE** 

Oriental Friuli Hills

TYPE OF SOIL

Marl and sandstone from Eocene age also known as "ponca"

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TRAINING SYSTEM

Short Guyot (5 buds)

**PLANTING DENSITY** 

Vines/ha 5.000

**HARVEST TIME** 

The last week of September

**HARVESTING** 

Manual

**ACIDITY** 

Total 6,4 gr/L

**ALCOHOL CONTENT** 

13,00% vol.

**RESIDUAL SUGARS** 

160 gr/L

**SERVING TEMPERATURE** 

10 - 12° C

**BOTTLE SIZES** 

500 ml

**AVAILABILITY** 

At least one year

and a half from the harvest

## **VINIFICATION**

After harvesting, the grapes are laid in cases and left to dry in controlled ventilated chambers. The occurrence known as "noble rot" eventually develops on the Traminer grapes, whereas on Sauvignon and Riesling grapes, the sugars and aromatic components are simply concentrated. Once the desired degree of raisining has been achieved, the grapes are destemmed, crushed and lightly pressed. The resulting must undergoes cold static decantation and is set to ferment at a low, precisely controlled temperature (8-10°C). After frequent bâtonnage the wine is bottled. Only after a further bottle ageing and refining it will be ready to be enjoyed by customers.

## **TASTING NOTES**

Intense straw yellow with elegant and brilliant golden reflections. An intense and complex first impact on the nose, of great elegance and purity in its bouquet of candied citrus, intermingling with a sweet, honey bouquet. Corpulent in the mouth, this is a triumph of the sweet and the aromatic, with fresh, persistent sensations working together to create a very impressive palate signature. Persistent notes of candied orange, citron, and lemon arise with a sweet finish of apricots in syrup. A well-balanced acidity closes the sweetness with a long, dry and non-oily end note.

## PAIRING SUGGESTION

A conversation wine. Delicious with dry, miniature pastries or to contrast the flavours of young gorgonzola with acacia honey. The best accompaniment is, however, left to each personal preferences.