

2018 DE LORENZI FRIULANO

FRIULI, ITALY



THE WINE:

100% Friulano grape grown in the Lison, DOCG. The Friulano varietal is native to the Friuli region, however in some places in the world it is called Sauvignon Vert. The wine is fermented in stainless steel and aged without any oak to preserve the freshness and crisp acidity. The grapes are organically grown on the DeLorenzi Estate vineyard. Winemaker Carlo DeLorenzi made only 450 cases of this wine in the 2018 vintage.

THE ESTATE:

The De Lorenzi family has been producing wines in Friuli since 1973. They have vineyards in two D.O.C.s, Friuli Grave and Friuli Lison. The winery uses both modern technology and old world traditional methods. Winemaker Carlo De Lorenzi crafts small quantities of beautiful wines with a deep respect for the environment. The family practices sustainable agriculture with mechanical weeding instead of chemical, no pesticides, and maintaining low yield per acre.

TASTING NOTES:

Color: light straw gold

Aromas: yellow peach, pear and hints of fresh picked herbs

Flavor & Texture: crisp peach, citrus and saline minerals with a clean and vibrant palate

Food Pairing: penne pasta with shrimp, cherry tomatoes, olive oil, fresh herbs and smoked mozzarella

-DRINK NOW THROUGH 2022-