

# TRE VIGNIS

## D.O.C. COLLIO 2008



### Grape Variety:

- 50% Friulano
- 35% Pinot Bianco
- 15% Sauvignon Blanc

**Tre Vignis:** in Furlan language means 3 vineyards and it is a real field blend made with three grapes from three hills.

**Vintage:** 2008 featured a cold and rainy winter with below average temperatures. This contributed to a late bud break and flowering at the beginning of June. The first half of the summer was relatively warm and rainy. Hail caused some damage in the second half, but impressive day and night temperature differences helped the vines to remain healthy. During this period we had to employ some canopy management in order to successfully avoid botrytis. A warm September and October with no rain allowed the grapes to be picked in perfect conditions and a reduced level of production has led to wines with great concentration.

**Vinification:** after a careful research among vineyards every year we find three places where the three grapes have the same maturation. Clusters are hand picked and mixed together in the cellar; after a cold maceration of 6-7 hours at 46°-50°F (8°-10°C) and a soft pressing the juice is fermented in stainless steel. After 7 months the wine is bottled.

**Alcohol:** 13,5% **Total Acidity:** 5,1 g/l **Serving Temperature:** 10°-12°C (50° F)

**Tasting notes:** typical aromas of Sauvignon are well match with the vanilla of the oak, fresh almonds and pineapple taste reminds Friulano body and Chardonnay structure. A wine with a long evolution, up to 8 years.

**Suggestions with typical "Furlan" menus:** grilled fish, prosciutto crudo and salami, fresh Montasio (local cheese).