

# tocai friulano collio DOC

## description:

This 4 acre vineyard of Tocai Friulano is on the hillside near the town of Capriva. Vineyard management includes mowing the grass once before the summer heat and once before harvest in the beginning of October. The manual harvest allows for selection in the vineyard of the grapes. More than one passage is made in the vineyard to select the most mature grapes each time. Light maceration occurs with fermentation on yeasts at temperatures of 71–75° Fahrenheit.

## region:



friuli-venezia giulia

## producer:

Roncus

## grape varieties:

Tocai

## harvest:

End of September, beginning of October

## production:

16,200 bottles

## soil:

Marly hillside soil; rich in marble and minerals

## alcohol:

13.50%

## tasting notes:

This shimmering yellow medium-bodied white wine is bursting with aromas of pineapple and gooseberry with an accent of hay. An intense mineral finish with a persistent aftertaste of almonds. An overall harmonious creation which will accompany any fish or white meat dish.



**GAMBERO ROSSO**

2003 Tocai Friulano



**banville&jones**  
WINE MERCHANTS

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545 West 34th Street, Suite 4E

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Office: 212. 268. 0906 • Toll Free: 888. 455. 8466

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