

Cormons



COLLIO TOCAI FRIULANO RINASCIMENTO DOC

PRODUCTION AREA

Collio DOC

VARIETAL

Tocai Friulano

Hand harvested and hand selected

VINIFICATION

White method at controlled temperature with
slightly cold maceration of the skins

MATURATION

6 months in large oak barrels
of various essence

BOTTLE REFINEMENT

3 months prior to its release

COLOR • BOUQUET • FLAVOR

Straw-yellow

Fruity with a slight scent of dried flowers

Hearty and exceptionally full;
dry almond taste

COMPLIMENTARY FOODS

Curry rice salads, baked fish, fish soup,
bacon & eggs, desserts