

Collio Caprizi

Grape Variety: 80% Malvasia, 10% Friulano, 10% Chardonnay

Alcohol Content: 13%

Region: Friuli

Producer: La Rajade

Vinification

Low-temperature carbonic maceration (8-10°C), followed by so pressing. Fermentation in 5hl oak barrels lasts approximately 15 days. Each grape variety is handled separately.

Tasting Characteristics

On the nose this wine presents a considerable, pleasant evolving note of owers and ripe fruit with hints of spices, custard and camomile. In the mouth it is consistent and the pronounced freshness and minerality enhance the depth and persistence of the avours.

