

MANDITOCAL COLLIO DOC

2022 | White Wine



Italy, Friuli Venezia Giulia

Livon

Case Size: 6

Manditocai has a straw yellow hue. A bouquet is intense of peaches and nutmeg. On the palate the wine is rich, soft and has the typical aftertaste of bitter almond.

Vinification:

Fermentation takes place in Allier barriques at controlled temperatures of 10° degrees. When fermentation is over the wine remains in the same barriques to mature for about 8 months at a constant temperature. A further cycle of about 4 months of bottle refinement follows before Manditocai is released.

Grape Varieties: Friulano

Classification: Collio DOC | **ABV:** 14% | **Closure:** Natural Cork