



## Vigna del tempo

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Tocai Friulano is one of most important autochthonous varieties in this area.

“Vigna del Tempo”, our most significant and historical white wine, was born into our 9 different biotypes of Tocai Friulano with ‘indigenous yeasts’. Full-bodied, great structure with typical bitter almonds finish.

### *Varietal*

Tocai Friulano

### *Vineyard*

Average vineyard age: 15 years

Number of vines per hectare: 4.500

Training method: double-arched cane (doppio capovolto)

Average yield: 80 quintals/ha

Harvesting period: middle of September

### *Winemaking and aging*

The grapes are de-stemmed carefully and pressed softly; a short maceration. The must ferment in stainless steel tanks at controlled temperature 18 - 20°C. Aging on the lees with bâtonnage till next Spring. Then bottle the wine.

### *Tasting profile*

**Color:** Magnificent intense straw yellow color and brilliant.

**Nose:** The elegant and fine aromas of flavor and bouquet with spicy notes of saffron and thyme.

**Palate:** Well-structured, balance, smooth, savory, long lasting with after taste of bitter almonds.

### *Food pairing*

Traditional Friulian aperitif. Excellent pairing with fish, white meats, cured meats, salami, prosciutto and mature cheeses.

**Serving temperature:** 12°C / 54°F about

**Alcohol** (% vol): 12.5

**Totally acidity** (g/l): 5.00