



Korsič Friulano Collio D.O.C. 2018



REGION	Collio D.O.C.
GRAPES	100% Friulano
SOIL	Marl & Sandstone
VITICULTURE	Sustainable agriculture
VINICULTURE	Fermented in steel. Aged 4 months in bottle prior to release.
ALCOHOL	13.5%

The Korsič family has lived in the heart of the Collio region for many generations. Their 'Korsič Friulano' is a made of 100% Friulano grapes sourced from south facing vineyards at an altitude between 130 and 150 meters above the sea level. The soil is "Ponca" (marl and sandstone) which is characteristic of the Collio region. It crumbles between the hands, revealing tiny fossils that nourish and enrich the vines giving the wines the distinctive trait of minerality and salinity that makes them so unique.

The warm currents of the Adriatic Sea keep the grapes dry, while the Julian Alps to the north protect it from cold currents and rains. These climatic and geological peculiarities constitute a common denominator that the producers of the Collio consortium have chosen to highlight in their wines.

Fermentation and malolactic fermentation occur in stainless steel. The 2018 was aged 4 months in bottle prior to release.
