



## SOFFUMBERGO

**BIANCO D.O.C. Friuli Colli Orientali**

Fruit and flower aromas in a balanced blend of Friulano, Chardonnay and Malvasia. A way to seek elegance in a white wine. Aromas of quince, citrus and wildflowers together with our signature scent of minerality blend in a balanced, yet exciting, way. The palate is rich and complex. The acidity comes forward as it carries the fruity and floral flavours on to a long, lemony finish. Though surprisingly generous in its youth, the concentration and vibrant structure suggest that this wine is extremely keen for ageing in the cellar, five years or more. Great with fishbased dishes, especially raw seafood, lobster and scallops. Risottos with wild herbs or mushroombased dishes.

**Serving temperature:** 11 – 13 °C.

### Production characteristics:

**Area:** Sot la mont for the grapes of Chardonnay; Cjucule for the Friulano; Sottocasa for the grapes of Malvasia; Parco della Vite e del Vino, Friuli Colli Orientali, in the villages of Colloredo di Soffumbergo (Faedis) and Togliano

**Land type:** marly-arenaceous rock of Eocene origin, rich in calcium and potassium, containing moderate levels of phosphorus, magnesium and many other microelements.

**Cultivation method:** Guyot.

**Grape harvest:** rigorously harvested by hand, in cases.

**Vinification:** The grapes used for this blend are left on the vine until they reach a slightly overmatured stage and are then handpicked and softly pressed. The Friulano and the Malvasia are both vinified in stainless steel tanks, whereas the Chardonnay is aged in austrianoak tonneaux for ten months. Following the vinification the wines are blended together to create the Soffumbergo Bianco.

**Refinement:** In the bottle for 6 months minimum.



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