



## ENOCLASSICA selection

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### COL LIVIUS Colli Orientali del Friuli DOC

**Producer** La Tunella

**Winemaker** Luigino Zamparo

**Estate Founded** 2000

**Country** Italy

**Region** Friuli-Venezia Giulia

**Appellation** Colli Orientali del Friuli DOC

**Grape Varietal** 100% Friulano

**Soil Composition** Marl and sandstone

**Elevation** 112 meters

**Fermentation Method** The whole grapes, harvested together, undergo a cold maceration process at 4°C for about 36 hours, being gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeasts

**Aging** The aging continues sur lies at controlled temperature with frequent batonnages in big (30hl) Slavonian oak barrels.

**Alcohol Content** 13%

**Tasting Notes** An unique bouquet of typical varietal notes where almond blossom reigns followed by delicate floral aromas like hawthorn and lime tree laying on a pleasant mineral base. Smooth, sophisticated and full on the palate proves a solid structure with a nice crispness and balance; the long lasting after taste of almonds invites for another sip

