

## 2014 Mon Blanc

Castello di Buttrio, Friuli Colli Orientali, Italy

### Product details

<b>Vintage:</b>	2014	<b>Drinking:</b>	Now 2020
<b>Producer:</b>	Castello di Buttrio	<b>Alcohol:</b>	
<b>Region:</b>	Friuli Colli Orientali	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

Subtle, elegant with floral and fruit-led aromatics. Distinctively fresh-tasting and long-lingering. Thanks to the grapes in the blend, Mon Blanc is a classic with fish, such as whitebait, breaded and fried sardines or anchovies, raw fish and oysters. Racy acidity makes this an excellent aperitif wine.

### About the producer

In Friuli's Colli Orientali, Alessandra Felluga produces wines which proudly showcase the Veneto wine region of north-eastern Italy. Characterised by intense fruit and acidity, thanks to low yields, and minerality from the rich soil, Castello di Buttrio wines are best known for their single-variety bottlings of indigenous grapes - white Friulano and Ribolla Gialla, red Refosco and Pignolo. However, it also produces excellent Chardonnay and Sauvignon Blanc, as well as growing Merlot and Cabernet Sauvignon, for use in the red of the two blends.

