

2015 Friulano

Castello di Buttrio, Friuli Colli Orientali, Italy

Product details

Vintage:	2015	Drinking:	Now 2020
Producer:	Castello di Buttrio	Alcohol:	
Region:	Friuli Colli Orientali	Variety:	
Country:	Italy		

Tasting notes

Well-rounded and full-flavoured thanks to nicely gauged acidity and generous extract. Almondiness underpins the lingering aromatic length. The Tocai Friulano grape makes this wine an unrivalled partner for air-dried prosciutto crudo di San Daniele ham and delicate cured meats such as culatello. A match made in heaven if served with herb omelettes and risottos or egg and asparagus-based dishes. Vegetable soups and Friuli's traditional bean and barley soup.

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.

