



Coltiviamo da sempre la terra che amiamo

D.O.C. Collio

Abbinamenti gastronomici: si accompagna bene a piatti a base di pesce, in particolare con brodetti di mare e grigliate di pesce, a ricette di carne delicate, come vitello tonnato e roast beef.

Grape varieties: 100% Friulano. | **Denomination:** D.O.C. Collio.
Alcohol content: 13% vol. | **Colour:** straw yellow with elegant greenish reflections. | **Nose and palate profile:** a wine with floral, and fruity bouquet, and a typical note of bitter almond, pear, wild flowers and acacia. The palate is smooth and velvety. | **Serving temperature:** 10-12°C. | **Food matching:** it is well matched with fish dishes, especially with seafood broths and grilled fish, and with delicate meat recipes, such as veal, veal and roast beef.

di Anselmi Giuseppe e Luigi Società Agricola s.s.

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