



LIS FADIS®

VINI DEI COLLI ORIENTALI

Name: BÈRGUL - White Grapes

Denominazione Origine Controllata - Friuli Colli Orientali.

Grape variety: Old Tocai Giallo, Chardonnay and Sauvignon biotypes.

Vine age: 10-20 years.

Territory: Terraced vineyards, marly soil with a good percentage of sand, south-westerly exposure, altitude 150-200 m above sea level.

Training system: Classic single Guyot, 4-5 productive buds per trunk.

Production: 30-35 ql / ha.

Harvest: Manual in small crates, in the first and second ten-day periods in September.

Vinification: The different grape varieties are picked separately at their stage of optimum ripeness. They are vinified separately and only after alcoholic fermentation are the wines assembled in the appropriate proportions. This marks the beginning of a 9 month period of resting on the yeasts in concrete vats, with frequent stirring of the lees.

Ageing: The wine is bottled and left to age for about 6-9 months before being released for retailing.

Colour: Straw yellow with golden hues.

Serving temperature: 12°C.



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